

Set Dinner Menu @ St Giles House

2 Course - £24.50

3 Course - £29.50

Wild Mushroom and Tarragon Soup, (V)

Herb Crème Fraiche.

Ham Hock Terrine,

Charred Toast, Pickled Apple, Watercress.

Charred Courgette, Mozzarella and Sun Blushed Tomato Salad, (V)

Black Olive Coulis.

Smoked Haddock Chowder,

Soft Poached Egg.

Slow Cooked Pork Belly,

Suffolk Pork Sausage Cassoulet, Buttered Kale.

Chargrilled Norfolk Sirloin Steak,

Vine Tomatoes, Portobello Mushroom, Hand Cut Chips and Peppercorn Butter.

Spiced Aubergine Fritters, (V)

Crumbled Goats Cheese, Red Onion and Orange Salad, Coriander Yoghurt.

Herb Crusted Hake Fillet,

Sautéed Leeks, Wild Mushrooms, Shallots, Chervil Hollandaise.

Pan Roast Chicken Supreme,

Sautéed Potatoes, Chorizo, Pinenuts, Spinach and Tomato Ragu.

Pistachio Baked Alaska,

Mirabelle Plum Compote.

Vanilla Panna Cotta,

Sticky Pear, Pear Sorbet.

Chocolate Nut Brownie,

Black Cherry Compote, Crème Fraiche Sorbet.

Selection of Norfolk Cheeses,

Chutney, Candied Walnuts and Crackers.

Residents who are booked on a Dinner Inclusive Package can dine from this menu or the A La Carte Menu inclusive of their rate, please be aware if there are any supplements chargeable.