



St Giles House  
HOTEL RESTAURANT & SPA

# Festive Menu

2 COURSES | £21.95 | 3 COURSES | £25.95



## STARTERS

Ham hock terrine

*cornichons, pear chutney, toast*

Beetroot cured salmon

*baby heritage beets, dill ice cream*

Goats cheese and honey mousse

*variations of beetroots, honey dressing*

Sweet potato, chilli, coconut and lime soup



## MAINS

Ballotine of Norfolk turkey

*chestnut and cranberry stuffing, duck fat roast potatoes,  
celeriac puree, carrots, sprouts, jus*

Sea trout

*dill and new potato cake, cavolo nero, salsa verde*

Braised lamb shank

*mixed bean and tomato cassoulet*

Twice baked ricotta and spinach soufflé

*balsamic shallots, parmentier sweet potato*



## DESSERTS

Christmas pudding

*rum sauce, honey roasted plums*

English cheese

*grapes, warm walnut bread*

Dark chocolate marquise

*honeycomb, red currant sorbet*

Coffee and cardamom brulee, sable biscuits



*Individual dietary requirements will be catered for. Please ask a member of staff if you require assistance*

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