



Autumn & Winter Menu 2018

Starters

Leek & potato soup (v)

Roast carrot & squash soup (v)

Stilton & pickled pear salad, roast hazelnuts (v)

Salt cod fritter, grilled chorizo, red pepper coulis, coriander olive oil

Smoked haddock & salmon fishcake, creamed leeks, dill oil

Tian of crab & prawn, sweet chilli dressing, pickled cucumber & radish salad

Pressed Dingley Dell ham hock & baby cornichon terrine, homemade chutney, toast

Roast Norfolk chicken & duck terrine, apricot & ginger chutney, toast brioche

Moroccan spiced lamb fritter, aubergine caviar, harissa sauce

Mains

Confit duck leg, beetroot mashed potatoes, glazed honey parsnip, red wine sauce

Roast rump of beef, chive & mustard mashed potatoes, carrot & green beans, gravy

Crispy braised pork shoulder, pomme Anna, sauté savoy cabbage, roasted apple, mustard sauce

Oven baked fillet of salmon, harissa crushed new potatoes, buttered spinach, beurre blanc

Fillet of sea bream, creamed gnocchi with green beans & peas, tomato butter sauce

Fillet of seabass, dill mashed potatoes, leek & fennel fricassee, butter sauce

Creamy wild mushroom, leek & tarragon fricassee with gnocchi, roast hazelnuts, salad (v)

Roasted sweet potato & feta cake, buttered baby spinach, radish & fennel salad, tomato sauce (v)

Glazed autumn vegetables, goats cheese fritters, cauliflower puree, beurre blanc (v)

Desserts

Banana panna cotta, chocolate ice cream, orange crumb, lime syrup

Apple & plum crumble, vanilla ice cream

Poached William pear in cider, rum & raisin ice cream, shortbread

Vanilla cheesecake, blackberry sorbet, orange gel

Lemon posset tart, apple & orange salad, honeycomb, raspberry puree

Frozen chocolate parfait, marinated orange, vanilla cream, shortbread

Stem ginger pudding, clotted cream ice cream, poached pineapple, toffee sauce

Chocolate mousse tart, vanilla cream, blackberry, honeycomb, orange puree

Crème brûlée, passion fruit sorbet, shortbread

Please select 3 choices per course for £40.00 per person

Alternatively, select one choice, plus the option of a vegetarian starter and main course for just £35.00 per person.

All pre-orders required 14 days prior to the event, along with any dietary requests.

We are more than happy to advise on menu choices, please contact us to discuss.



Maids Head Hotel, 20 Tombland, Norwich. NR3 1LB
01603 209955 events@maidsheadhotel.co.uk