



Spring & Summer Menu 2018

Starters

- Garden pea & mint soup (v)
Norfolk tomato & olive tartare, goats cheese mousse, sourdough crisp (v)
Roast plum tomato & basil soup, creme fraiche (v)
Smoked salmon, prawn & crayfish salad, avocado puree, herb croutons
Smoked haddock Scotch egg, red pepper puree, pickled radish & cucumber
Cromer Crab, pea & mint panna cotta verrine, radish & mango salad
Traditional pressed Dingley Dell ham hock terrine, toast, homemade piccalilli
Confit Norfolk Black chicken & pistachio terrine, sourdough toast, pickled vegetables
BBQ beef fritter, apple puree, shallot & pepper dressing

Mains

- Crispy braised lamb shoulder, minted mashed potatoes, honey glazed carrots,
red wine sauce
Roast rump of beef, chive & mustard mashed potatoes, carrots & green beans, gravy
Chicken breast wrapped in prosciutto, pomme Anna, spring greens, chive butter sauce
Baked smoked haddock, spring greens bubble & squeak, poached egg, chive butter sauce
Fillet of sea bream, creamy dill mashed potatoes, leek & fennel ragout, beurre blanc
Fillet of stone sea bass, green beans & baby gem lettuce fricassee,
herb gnocchi, beurre blanc
Potato gnocchi with mushroom ragu, peas and cream (v)
Roasted tomato & red pepper orzo croquette, buttered spinach,
pickled vegetables, butter sauce (v)
Glazed duo of baby beetroot, goats cheese panna cotta, roasted hazelnuts, salad (v)

Desserts

- Lemon cheesecake, mango sorbet, coconut puree
Set Chocolate mousse, orange & almond salad, crumb
Sticky toffee pudding, burnt orange ice cream, pineapple, toffee sauce
Apple & mixed berry crumble, vanilla ice cream
Chocolate tart, summer berry salad, honeycomb
Coconut panna cotta, passion fruit sorbet, duo of melon salad
Lemon curd tart, fresh raspberry salad, Chantilly cream
Eton mess (Spring rhubarb, Summer strawberry)
Crème brûlée, raspberry 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 £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.*



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