



Autumn & Winter Menu 2019

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 £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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