



Private Dining Menu

Starters

- Smoked Norfolk tomato & red pepper soup, chive crème fraiche (v) (gf)
Cream of cauliflower cheese soup, sun-dried tomato pesto (v) (gf)
Heritage tomato & ricotta salad, basil emulsion, sourdough croute (v)
Hummus, avocado, roasted spiced butternut squash, toasted walnuts, sauce vierge,
fresh herbs (ve) (gf)
Dingley Dell smoked ham hock terrine, homemade piccalilli,
mustard dressed baby leaf salad, toasted sourdough
Norfolk chicken terrine, tomato chutney, pickled carrots & golden raisins,
curry mayonnaise, herb oil, toasted sourdough
Herb coated cod croquette, apple & fennel salad, wasabi emulsion, savoury granola,
salsa verde
Norfolk gin cured salmon, cucumber, pickled heritage carrot,
herb buttermilk dressing

Palate Cleanser

Chef's seasonal sorbet £1.50 supplement

Mains

Meat Options

- 12-hour Dedham Vale beef brisket, pomme puree, glazed seasonal vegetables,
black garlic & carrot puree, red wine gravy
(upgrade to roasted beef sirloin served m/r £5 supplement)
Roasted Norfolk chicken supreme, thyme potato croquette, mushroom duxelle,
glazed carrot, broccoli & almond puree, sauce supreme
Slow-cooked Dingley Dell pork belly, Colman's mustard mashed potatoes,
seasonal greens, ginger & apple puree, smoked pickled beetroot, cider jus
Rosemary & lemon marinated roasted lamb rump, potato terrine,
pea & baby onion fricassee, brown butter & carrot puree, mint jus (gf)

Fish Options

- Pan-fried fillet of salmon, sundried tomato & thyme gnocchi, ratatouille, coriander,
lemon, caper & anchovy dressing
Poached gilt head bream fillet, oven roasted herb new potatoes,
tenderstem broccoli, pea puree, lemon & caper sauce (gf)
Roasted smoked haddock, bubble & squeak cake, buttered spinach, poached egg,
wholegrain mustard & chive sauce

Vegetarian Options

Seasonal arancini, sun-dried tomato pesto, green beans & shallot fricassee, salsa verde (v)

Home-made pappardelle pasta, creamy wild mushroom & spinach sauce, feta, toasted pumpkin seeds (v)

Roasted spiced cauliflower wedges, sweet potato & pepper ragout, pickled onion salad (ve) (gf)

Desserts

Modern mango & passion fruit cheesecake

Stem ginger pudding, toffee sauce, vanilla ice cream

Frozen chocolate mousse, marinated orange & strawberries, almond crumb, white chocolate cremeux

Norfolk Bramley apple & raspberry crumble, clotted ice cream

Maids Head carrot cake, lemon ice cream, white chocolate ganache, candied walnuts
"Eton mess", crème patisserie, strawberry jam, fresh strawberries, strawberry sorbet

Lemon crème brulee, blueberry sorbet, oat & almond crumble (gf)

Glazed pineapple, mango compote, passion fruit sorbet, coconut crumble (ve) (gf)

Selection of home-made ice creams & sorbets (v) (gf)

Norfolk & English cheeses, grapes, mixed crackers, celery, chutney
(£3.50 supplement)

Petit Fours

Selection of chocolate truffle & Pate de Fruit £3.95 supplement

Choose 3 dishes for each course, including a vegetarian/vegan option for £40 per person, alternatively choose just one option, plus a vegan alternative dish for each course for just £35 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 and your choice of wines to accompany your dishes. Please contact us to discuss.

(v) vegetarian (ve) vegan (gf) gluten free



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