MAIDS HEAD HOTEL

Rosette menu

Starters

Gin-cured salmon
Green Thai curry sauce, caviar, green chilli slices, micro cilantro, chilli oil and crispy onions

Roast wood pigeon breast
Sweetcorn risotto, pigeon jus and truffle oil

Rosary ash goat's cheese
Smoked goat's cheese, local beetroot carpaccio, roasted walnuts, walnut oil dressing, citrus goat's cheese mousse, pickled grapes

Pan-seared scallop
Celeriac custard, ponzu sauce, bergamot gel

Mains

Pan-roasted monkfish
Creamy mustard leeks, crab, peppercorn sauce, shoestring fries and crispy shallot onion rings

Venison fillet
Confit, roasted baby turnip, roasted beetroot, fondant potato, beetroot gel, cherry and chocolate sauce

Duck breast
Rösti, burnt orange gel, baby heritage carrot, baby leek, orange sauce

Polenta cake
Roasted maitake mushroom, parsnip purée, roasted parsnip, soy emulsion, truffle potato puff and wild mushroom sauce

Salt-baked celeriac fondant
Celeriac and miso purée, celeriac rémoulade, lemon gel, truffle emulsion and a truffle cream sauce

Seasonal vegetables may be added as an additional side

Desserts

Tiramisu French toast
In house-baked brioche, layers of white chocolate mascarpone, a dusting of cocoa powder, cocoa and espresso crème

Muscovado set crème brûlée
Apple purée, sticky ginger cake, apple crisp, apple crumble ice cream

Burnt yuzu lemon pie
Italian meringue, shortcrust base dipped in chocolate and topped with almond flakes

Coffee crème caramel
Brandy snap tuile, brandy-infused blackberries, candied pecans, spiced pumpkin purée

Selection of Norfolk and English cheeses
Homemade chutney, artisan biscuits, quince, grapes and pickled celery

2 courses £54.75 | 3 courses £66

Please inform a member of staff about any allergies or dietary needs, as we have additional information and options for you.

Please note a discretionary 10% service charge will be added to the bill. Please let us know if you'd like it removed.

TWO AA ROSETTES

Winner · Taste of England 2026

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