



Spring Menu 2018

Open daily from 6.30pm

Nibbles....

Olives, crisps, or popcorn £3.30 each

Starters

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with homemade bread (v) £6

Pan fried pigeon breast, baby beetroot, fruit pig black pudding & sage aioli £7.50

Pressed sumac chicken, heritage tomatoes, tomato relish, black garlic aioli & pickled shallots £7

Juniper & tarragon cured salmon, caper & shallot dressing, buttermilk £7.50

Charred mackerel, Maris Peer potato salad, salad cream £7

Strattons ricotta, heritage tomatoes, tomato relish, black garlic aioli & pickled shallots £6.50

Mains

Norfolk lamb rump, lamb neck & caper croquette, sautéed spring vegetables, salted anchovies & chive oil £21

Pan roasted chicken, parsnip puree, wild garlic pesto & crispy capers £16

Baked cod fillet, potato gnocchi, gremolata dressing, brown shrimp & preserved lemon £20

Pan fried sea trout, salt baked new potatoes, wilted rainbow chard, green sauce, pickled baby onions & crispy cockles £20

Spring vegetable risotto, shoots & cress salad, garlic cream (V) £15

Baharat & chilli spiced roasted aubergine, tahini, peanut & yoghurt spring salad (V) £15

Extras;

Roasted new potatoes £3.25

mixed seasonal vegetables £3.25

Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
Tweet, follow or like us by logging onto our free wifi StrattonS01
[@strattonshotel](https://twitter.com/strattonshotel) [@eatatstrattons](https://twitter.com/eatatstrattons)

Desserts

Roasted pineapple ice cream, pistachio meringue & rum caramel £6.50

Blueberry & lemon frangipan tart, lime curd, lemon posset £7

Whiskey & marmalade bread & butter pudding, vanilla ice cream £6.50

White chocolate cheesecake, lemon curd & lemon sorbet £6.50

Iced dark chocolate & rose torte, chantilly cream, turkish delight £7

The full cheese plate; local cheeses, biscuits & quince with roasted nuts £9

Selection of Jules's homemade petit fours & a coffee £5.95

Vanilla, pineapple, coffee ice cream or fruit sorbet all £2 per scoop

Boozy option...

Our dessert cocktails are served with a homemade petit four (not included in dinner, bed & breakfast rates)

Spiked Hot Chocolate £8.25

Add Baileys, Frangelico hazelnut liqueur or Amaretto for a warming kick, served with homemade marshmallow

In a nutshell £10.25

Vodka, disaronno, coffee liqueur & double cream is blended to create this delectable & indulgent nutty treat

Baileys Framboise £10.25

We can't have dessert cocktails without including Baileys! This blend of classic Irish cream, raspberry & coffee liqueur is pure indulgence in a glass

VaVaVoom(Non-alcoholic) £5.95

Freshly iced coffee is shaken with cream, vanilla syrup & chocolate to create this divine dessert cocktail

*Strattons makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information & advice on the ingredients & allergens in our dishes. As Strattons prepares all its food in centralised kitchens, allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation & cannot take responsibility for any adverse reaction that may occur
Please note we cannot guarantee the absence of bones in our fish dishes & shot in our game dishes*