



HOTEL · RESTAURANT · GOLF

# HEACHAM MANOR

## Norfolk Restaurant Week

### STARTERS

**CURRIED SALMON (GF)** Blackberries, Lemon Gel

**HAM HOCK TERRINE (GF)** Poached Egg, Parmesan Crisp, Pea Purée, Peas, Piccalilli

**BEET SALAD WITH GOATS CHEESE MOUSSE (V, GF)** Beetroot, Tomato, Basil, Pea Oil

**VEGAN FETA SALAD (VE)** Heritage Tomato, Basil Oil, Toasted Pumpkin Seeds, Spring Onions

### MAIN

**SLOW ROASTED PORK BELLY** Horseradish Mash Potato, Curly Kale, Silverskin Onion Bacon Jus

**PAN FRIED HAKE FILLET** Crispy Pancetta, Pea Purée, Peas, Mashed Potato, Crispy Leeks, Butter Sauce

**PAN ROASTED CHICKEN BREAST** Potato Dauphinoise, Sweetcorn Purée, Cheese Croquettes, Crispy Kale, Red Wine Jus

**AUBERGINE & BUTTERNUT SQUASH CURRY (VE)** Rice, Asian Salad, Poppadom's

### DESSERTS

**WINTER FOREST ETON MESS (V)** Meringue, Cherry Compote, Chocolate Brownie Pieces, Whipped Cinnamon Cream, Cherries, Chocolate Sauce, Icing Sugar

**SUMMER BERRY STACK** Berry Compote, Crashed Meringue

**ALMOND PEANUT & CARAMEL TART (GF, N)** Toffee Sauce, Pistachio Cream, Pistachio Paste

**VEGAN WAFFLES (VE)** Vegan Vanilla Ice Cream, Mixed Berries

VE = Vegan, V = Vegetarian, GF = Gluten Free, N = Contains Nuts

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.