

NORTON HOUSE

HOTEL & SPA

SUNDAY LUNCH MENU

STARTERS

Cream of pea & broccoli soup

Crispy prosciutto, warm ciabatta, butter (422 kcal)

Classic caesar salad

Prosciutto, parmesan, croutons (437 kcal)

Add chicken (64 Kcal) Add smoked salmon (57 Kcal)

Plant-based new season tomatoes (vg)

Tomato consomme, smoked cucumber, kohlrabi, ponzu jelly (114 kcal)

MAINS

In-house dry-aged topside of Scottish beef

Beef dripping roast potatoes, roast shallot, carrot, tenderstem broccoli, Yorkshire pudding, gravy and a side of cauliflower cheese

Pan roasted chicken breast

Beef dripping roast potatoes, roast shallot, carrot, tenderstem broccoli, Yorkshire pudding, gravy and a side of cauliflower cheese

Battered east coast haddock

Minted mushy peas, tartare sauce, triple cooked chips (786 kcal)

Plant-based sweet onion pastry tart (vg)

Cherry vine tomatoes, asparagus, tenderstem broccoli, balsamic dressing (511 kcal)

DESSERT

Vanilla panna cotta (gf)

Strawberries & cream, elderflower, white balsamic (477 kcal)

Homemade strawberry jam sponge

Crème fraîche ice cream (876 Kcal)

Plant based valrhona chocolate mousse (vg)

Blood orange sorbet (364 kcal)

2 Courses £29

3 Courses £34

*Hand*PICKED
HOTELS

This is a sample menu only. Prices and dishes correct at time of publishing. A discretionary service charge of 12.5% will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.