

# Welcome to The Dining Room at Virginia Court Hotel

This evenings menu, freshly prepared in house by our talented team of chefs from locally sourced ingredients

## **Chicken terrine**

**£6.75**

Wrapped in Parma ham served with salad garnish, cranberry and orange marmalade and granary toast

## **Mackerel pate**

**£6.25**

Mackerel, horseradish and crème fraiche roughly mixed, served with homemade oatcakes

## **Garlic mushrooms**

**£6.50**

Button mushrooms in a creamy garlic sauce topped with melted cheddar cheese served with granary toast

## **Devilleed whitebait**

**£6.25**

Served with a sweet smoked paprika mayonnaise, brown bread and butter

## **Goats cheese salad**

**£6.50**

Crumbled goats cheese served with avocado pear on a bed of dressed salad leaves

## **Chefs soup of the day**

**£5.75**

Served with locally baked bread

## **Melon slices**

**£5.75**

Fresh melon slices with Parma ham and basil oil

## **Cromer Crab cakes**

**£6.75**

Cromer crab meat, potato and chilli flake mix served with a sweet chilli dipping sauce

## **Crab crostini**

**£6.75**

Baked Cromer crab meat mixed with cheese and wholegrain mustard served on oven dried French baguette

## **Potted crab**

**£6.75**

Cromer crab meat topped with lemon and parsley butter and granary toast

## **Garlic bread**

**£3.00**

2 Slices of garlic bread with dressed leaves

Please note: All food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. 2018 A

## the main course

### Grilled fillet of seabass

**£15.50**

Seabass fillet, wilted spinach, vine tomatoes, sauté potatoes and a choice of sweet chilli or green herb sauce

### Homemade beef lasagne

**£12.50**

Traditional beef lasagne served with garlic bread and mixed salad

### Supreme of chicken

**£13.50**

Pan fried chicken breast in a leek, pancetta and stilton cream, with Mediterranean vegetables and sauté potatoes

### Asparagus and whipped cheese tart

**£11.50**

A mix of stilton and cream cheese whipped then laid on a puff pastry tart baked with asparagus tips, served with salad and buttered new potatoes

### Salmon and super grains salad

**£12.50**

Poached salmon crumbled over dressed leaves, quinoa, wholegrains, mixed nuts and pumpkin seeds

### Pan fried duck breast

**£15.00**

Pan fried duck breast with an orange and redcurrant jus, sauté potatoes and green beans

### Whole grilled plaice

**£14.50**

Grilled whole plaice topped with a classic prawn & parsley butter, served with new potatoes, broccoli florets and carrot ribbons

## Our daily dishes:

### Roast of the day

**£12.00**

Served with traditional roast potatoes, seasonal vegetables and gravy

### Cromer crab salad

**£13.00**

Locally caught fresh dressed whole Cromer Crab, served with red onion and tomato salad and skinny fries

### Cromer crab thermidor

**£14.00**

Cromer Crab meat mixed with a white wine, cheese, English mustard and cream sauce. Oven baked in the shell, served with tomato and red onion salad and skinny fries

### Sirloin steak

**£19.50**

8oz local sirloin steak, roasted cherry vine tomatoes, rocket leaves and chips with a choice of cracked black pepper or garlic butter sauce  
*(£4.50 supplement dinner inclusive guests)*

### Norfolk beer battered fish and chips

**£12.50**

Served with chunky chips, crushed peas and homemade tartare sauce

### Linguini

**£14.00**

A classic pasta dish with Cromer crab, chilli, parsley and cream sauce

Seasonal vegetables and Mediterranean vegetables are available to swap if you choose

Sweet potato fries – extra £1.50

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# desserts

all homemade and £6.50

## Classics

### Chef's oat crumble of the day

Traditional crumble with added oats baked in the oven, served with a choice of cream, ice cream or custard  
*(allow 10 minutes)*

### Norfolk cheese and biscuits

Binham blue (medium soft blue), Walsingham (cheddar style) and White Lady (Brie Style)  
*(£2.50 supplement for all diners)*

### Bakewell cake

Our take on the Bakewell tart without pastry!  
Served with cream, ice cream or custard

## Speciality

### Crème Brulee

With a homemade shortbread biscuit

### Virginia Court berry mess

Cream, berries and pavlova mixed together

### Baked Alaska

Norfolk strawberry ice cream encased in meringue on a sponge base then oven baked  
*(allow 10 minutes)*

## Citrus

### Zesty lemon cheesecake

A Virginia Court favourite, light lemon cheesecake served with almond brittle and berry compote

### Lemon and raspberry Pavlova

Giant Pavlova with raspberries, lemon curd, cream and a light lemon sauce

### Lime mousse pot

Layers of lime jelly and refreshing light lime mousse served with a macaron

## Chocolate

### Chocolate brownie

Our popular dark chocolate brownie served with Norfolk vanilla ice cream

### Hazelnut & chocolate meringue sandwich

Double layered chewy and crunchy chocolate and hazelnut meringue layered with chocolate sauce and cream

## Sundaes

### Black forest

Kirsch soaked cherries, chocolate ice cream, brownie pieces, cream and cherry sauce

### Chocolate, chocolate, chocolate

Warm chocolate brownie pieces, chocolate ice cream, chocolate sauce all in one glass

### Summer fruits

Strawberry ice cream, summer fruits and cream layered in a glass

### Honeycomb

Vanilla ice cream, homemade honeycomb, honey and cream topped with toasted almond

## Norfolk ice creams & sorbets

3 scoops of your choice

### Ice creams

Vanilla, strawberry, chocolate, coffee

### Sorbets

Lemon, mango, blackcurrant

Add an extra scoop of ice cream to any dessert for £2.00 per scoop