

# 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

## **Chef's 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

## **Breaded brie**

**£6.50**

Warm brie wedge encased in crumbs served with gooseberry compote

## **Chicken liver pate**

**£6.25**

Traditional smooth chicken liver pate with a splash of Brandy served with granary toast

## **Avocado bruschetta**

**£6.50**

Smashed avocado with lime and chilli flakes served on an oven dried crostini

## **Prawn cocktail**

**£6.50**

Crispy iceberg lettuce, tomato, cucumber and Greenland prawns in Marie rose sauce

## **Watermelon and feta salad**

**£6.50**

Leaves, refreshing watermelon with creamy chunks of feta cheese, toasted nuts and seeds

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 B

## the main course

### **Pan fried fillet of salmon**

**£15.50**

A Virginia Court favourite salmon fillet served on a bed of sauté potatoes, Mediterranean vegetables and a choice of Cajun prawns or a lime and chive dressing

### **Penne pasta arrabiata**

**£11.00 (add chicken £3.00)**

Pasta tossed in a rich tomato, chilli, garlic and basil sauce

### **Pork tenderloin**

**£14.50**

Pork tenderloin served with a wholegrain mustard sauce, creamy mashed potato, citrus braised red cabbage

### **Chicken Caesar salad**

**£12.50**

Cos lettuce, anchovies, parmesan, crispy croutons, chicken strips and a classic Caesar dressing

### **Heritage tomato tart**

**£11.50**

A mix of slow roasted heritage tomatoes on a puff pastry tart with salad and buttered new potatoes

### **Prawn & crayfish tail Thai red curry**

**£15.00**

Fragrant Thai red curry with succulent prawns and crayfish tails served on a bed of basmati rice

### **Grilled Hake**

**£14.50**

Fillet of grilled hake, an orange scented Cromer crab bisque, pan fried gnocchi, 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