

Strattons Debut menu



18th January 2018

Selection of canapés...

Crispy rabbit, sage aioli
Sourdough crisp, smoked trout & horseradish crème fraiche
Alpine palmier

...

Slow roasted celeriac, goats curd, crispy capers & salsa verde

...

Butter poached cod, spiced parsnips, lentil & spinach dahl, garlic yoghurt
sauce

...

Sous vide duck breast, crispy duck terrine, carrot puree, charred orange &
kale

...

Chocolate, pear & praline Paris-Brest

...

Tea or coffee with a petit four

Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
Tweet, follow or like us @strattonshotel @ eatatstrattons

