



BROOM HALL
COUNTRY HOTEL

1 course £11.95

2 courses £14.95

3 courses £18.95

Starters

Butternut Squash soup served with Sourdough

Chicken Liver Parfait, Fig Relish, Toasted Brioche

Trio of Melon with Lemon Sorbet

Smoked Salmon and Celeriac Remoulade, Pickled Beetroot

Cromer Crab Cheesecake, Avocado Mousse, Lambs Leaf & Pistachio Oil

Mains

Roast Sirloin of Beef served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables & Gravy

Roast Norfolk Turkey Served with Chestnut Stuffing, Roast Potatoes, Yorkshire Pudding Cauliflower Cheese, Seasonal Vegetable & Cranberry Sauce

Braised Lamb Shank Served with Roast Potatoes, Yorkshire Pudding, Cauliflower Cheese, Seasonal Vegetables & Gravy

Salmon En Croute Served with Seafood Chowder

Tian of Mediterranean Vegetables, Goats' Cheese, Tomato Passata, Rissolle Potatoes (v)

Wild Mushroom Risotto

Beer Battered Cod Fillet, Crushed Peas, Chips and Homemade Tartare Sauce

Chefs Homemade Pie, Mash, Seasonal Vegetable & Gravy

If you have any dietary requirements or allergies, please inform a member of our waiting team.