

THE GREEN ROOM RESTAURANT

AUTUMN MENU

STARTERS

Thai Coconut Pumpkin Soup (Vegan)
with Homemade Bread

Steamed Brancaster Mussels
finished with Aspall's Cider, Apple, Garlic & Cream

Seared Pigeon Breast in Juniper Butter
served on a Chestnut & Pickled Blackberry Salad

Duck & Pork Terrine
layered with Cranberries & Pistachio with Hot Onion Toasts & Chutney

MAINS

Grilled Skate Wing
with a Warm Green Salsa, Buttered Peer Potatoes & Autumn Greens

Fillet Steak 'Dianne'
with Sauté Potatoes and Roasted Vegetables

Slow Braised Lamb Shank
*with Madeira, Marmalade, and Root Vegetables.
Served on a Parsnip, Pepper & Potato Mash*

Loin of Venison Wellington
with Parsnip Puree, Romanesco, Sherry Reduction & Bretonne Potatoes

Stuffed Butternut Squash
with Moroccan Spiced Vegetable Couscous (Vegan)

DESSERTS

Individual Apple & Blackberry Crumble
with Oats & Cinnamon and Crème Anglaise

Local Cheese Selection
with Damson Jelly, Crackers & Grapes

Cinder Toffee Textures
*consisting of Toffee Apple, Light Mousse,
Sticky Pudding, Toffee Chips & Puree*

Spiced Ginger Cake
with Gingerbread, Chantilly Cream & a Shot of Hot Chocolate

2 courses £21.00 | 3 courses £27.00

Please advise of any dietary requirements or any allergens.

TRADITIONAL HOSPITALITY
IN THE HEART OF ROYAL NORFOLK



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