



HOTEL · RESTAURANT · GOLF

HEACHAM MANOR

DINNER BED AND BREAKFAST BREAK MENU

STARTERS

SOUP OF THE DAY (V)

BUTTERED POACHED KING PRAWNS Asparagus, Pea Purée, Picked Ginger (GF) **+£3.00**

CAPRESE SALAD Heritage Tomatoes, Pea Purée, Black Olives, Micro Herbs, Herb Oil, Buffalo Mozzarella (V)

CRAB CAKE Mixed Salad, Avocado, Buttermilk Dressing **+£3.00**

BEEF CARPACCIO Crispy Capers, Crispy Shallots, Horseradish Dressing, Mixed Micro Herbs **+£3.00**

MELON COCKTAIL Parma Ham, Honey (DF/GF)

VEGAN FETA SALAD Heritage Tomatoes, Spring Onions, Balsamic Glaze, Pumpkin Seeds, Herb Oil (VE)

MAINS

SLOW COOKED PORK BELLY Pork Tenderloin, Butternut Squash Purée, Honey Glazed Baby Carrots, Red Wine Jus, Mashed Potato (GF) **+£8.00**

PAN SEARED DUCK BREAST Scotch Egg, Butternut Squash Purée, Morello Cherries, Fondant Potato **+£10.00**

CHICKEN CAESAR SALAD Caesar Dressing, Baby Gem Lettuce, Croutons, Parmesan

SMOKED SALMON CAESAR SALAD Caesar Dressing, Baby Gem Lettuce, Croutons, Parmesan

WHOLE SCAMPI Burnt Lemon, Tartar Sauce, Peas, Fries. (DF)

CAULIFLOWER STEAK Pea Risotto, Kale, Chimichurri, Pomegranate Seeds (V)

RACK OF LAMB Pea Purée, Mini Shepherd's Pie, Fondant Potato, Pork & Pea Fricassee **+£10.00**

PAN SEARED SALMON Cauliflower Purée, Chickpea Cassoulet, Herb Oil, Crispy Leeks **+£8.00**

PAN SEARED CHICKEN BREAST Wild Mushroom Risotto, Pesto, Rocket. (GF)

GF = Gluten Free, VE = Vegan, V = Vegetarian, DF = Dairy Free.

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice. Please note some dishes require an additional supplement to be paid as indicated.



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DESSERTS

BAILEY'S PANNA COTTA Mixed Berries, Shortbread

WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE Raspberries, Shortbread (V)

CHOCOLATE MOUSSE Poached Pear, Caramel Sauce (V)

CHOCOLATE ORANGE BREAD & BUTTER PUDDING Custard, Strawberries (V)

HEACHAM MANOR CHEESEBOARD Brie, Blue Cheese, Wensleydale, Applewood Cheddar, Grapes, Red Onion Chutney, Celery, Crackers (V) **+£4.50**

ICE CREAM SELECTION: Chocolate, Vanilla, Strawberry, Salted Caramel, Rum & Raisin, Rhubarb & Custard, Pistachio, Blueberry (V)

SORBET SELECTION: Lemon, Mango & Passionfruit, Raspberry (VE)

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