



HOTEL · RESTAURANT · GOLF
**HEACHAM
MANOR**

An Evening with Neil “Razor” Ruddock

STARTERS

MOZZERISELLA ARANCINI with Spiced Tomato Sauce, Crispy Leek (VE, DF, GF)

CRISPY HAM HOCK TERRINE with Soft Boiled Quail’s Egg, Piccalilli (GF)

PRAWN & CRAYFISH COCKTAIL with Marie Rose Sauce, Gem Lettuce, Capers, Lemon Wedge, Brown Bread (GF available)

MAINS

KATSU CURRY with Basmati Rice, Mango Salsa (VE)

PAN FRIED SEABASS FILLET with Saffron New Potatoes, Wilted Spinach, Braised Fennel, Dashi Cream (GF)

BRAISED FEATHER BLADE OF BEEF with Horseradish Mashed Potatoes, Tenderstem Broccoli, Silverskin Onions, Smoked Bacon Jus (GF, DF)

DESSERTS

LEMON TART with Italian Meringue, Raspberry Sorbet, Raspberry Coulis (GF)

DOUBLE CHOCOLATE BROWNIE with Chocolate Sauce, Pistachio Ice Cream (N)

APPLE TART with Vanilla Bean Ice Cream, Hazelnut Tuille (N)

VE = Vegan, DF = Dairy Free, GF = Gluten Free, N = Contains Nuts

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.