



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** Breaded Courgette, Sweet Potato and Aubergine 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.