



## HOTEL Ocean

### Sample Sunday Lunch Menu 2022

1 Course 15.50, 2 Courses 20.50, 3 Courses 24.50

Served from 1pm until 7pm, bookings advisable on 01493 266606

Freshly baked mini ciabatta with sea salted butter

#### Starters

King Prawns grilled in Garlic Butter

Vegan Wild mushroom Arancini, spiced tomato coulis

Breaded creamy Brie Wedges, cranberry and orange compote

Signature Prawn cocktail, buttered granary bloomer

Homemade Vine Tomato and Rosemary Soup, herb baked croutons

Ham hock terrine, pickles, toasted croutes

Scottish Smoked Salmon, beetroot, dill and crème fraiche

Pan fried mushrooms in creamy garlic sauce, crumbled blue cheese, brioche, rocket & balsamic

#### 3.00 Supplement

Charcuterie Board - A selection of Award-winning MARSH PIG meats from Norwich - Bresaola (air dried beef), Fennel salami, Red wine and thyme salami, coppa ham & Lomo (air dried pork loin), served with caper berries, olives, cornichons & local crackers

#### Mains

Roast Sirloin of Beef with mustard & crushed peppercorn crust and Yorkshire pudding

Roast Loin of Pork, Crackling, Apple Sauce and Yorkshire pudding

Breast of Norfolk Turkey wrapped in smoked bacon with thyme gravy & Yorkshire pudding

Served with roast potatoes and seasonal vegetables

#### Alternative Mains

Asparagus, Pea, Broad Bean and Lemon Risotto (Vg)

Braised Welsh Lamb Shank, Red Wine & Mint Jus, creamed potatoes, fine green beans

Seabass fillets in lemon butter, chive new potatoes, tomato and red pepper salsa

Mediterranean Tart, new potatoes, tomato & red onion salad (Vg)

6oz Steak burger topped with mature cheddar cheese and smoked bacon, brioche bun, onion rings, skinny fries and coleslaw

#### Desserts

Warm chocolate brownie with vanilla pod ice cream and chocolate sauce

Vanilla pod crème brulee, short bread biscuit

White chocolate and raspberry cheesecake, raspberry coulis, dark chocolate shard and pouring cream

Homemade bread and Butter Pudding, crème Anglaise

Strawberry Eton Mess