

*Palm Court Hotel*  
*&*  
*Burlington Suites*  
*Function Menus*

*Lunch or Evening*

*3 course Menu A @ £22.00 per person*

*3 course Menu B @ £26.00 per person*

*2 course Menu A @ £20.00 per person*

*2 course Menu B @ £24.00 per person*

*\*Includes Tea or Coffee & Mints*



## Starters

### *Soup selections*

- ❖ *Tomato & basil*
  - ❖ *Vegetable & lentil*
  - ❖ *Mushroom & thyme*
  - ❖ *Leek & potato*
  - ❖ *Greenpea & mint*
  - ❖ *Carrot & coriander*
- \*All served with herb croutons*

### *Melon selections*

- ❖ *Melon cocktail with citrus syrup & lemon lime sorbet*
- ❖ *Honeydew boat with kiwi & mango passionfruit coulis*
- ❖ *Duo of melon & pineapple salad with tangy orange syrup*

### *Cold selections*

- ❖ *Traditional prawn cocktail with seafood sauce*
- ❖ *Chicken liver parfait with orange & cranberry chutney & herb bread*
- ❖ *Oak smoked mackerel fillet salad with pickled beetroot & horseradish cream*
- ❖ *Smoked chicken Caesar salad with parmesan shavings*
- ❖ *Duo of smoked salmon with rocket salad & lime dressing*
- ❖ *Crispy bacon & chicken platter with mixed olives & tomato salsa*
- ❖ *Mediterranean vegetable quiche with green leaves & sundried tomato oil*
- ❖ *Walnut & stilton salad with toasted pine nuts & pesto dressing*

### *Hot selections*

- ❖ *Cream & herb mushrooms with garlic crouton*
- ❖ *Baked field mushroom with spinach & stilton & a spring onion sauce*
- ❖ *Deep fried brie wedge with salad garnish & cranberry sauce*
- ❖ *Golden chicken goujons with dressed leaves & sweet chilli mayo*
- ❖ *Classic fried whitebait with homemade tartar sauce*
- ❖ *Prawn & chorizo cous cous*
- ❖ *Cod & pancetta fishcake with salad garnish & lime mayo*
- ❖ *Warm goats cheese & sweet potato tartlet with red pepper coulis*

*\*Choice of 3 from any of the above*

## *Mains*

*Please choose 2 options from either*

*Menu A*

*OR*

*Menu B*

*Plus 1 vegetarian option*

### *Menu A*

#### *Traditional roast selections*

- ❖ *Roast sirloin of beef with Yorkshire pudding, horseradish sauce & red wine gravy*
- ❖ *Roast loin Blythburgh pork with sausage thyme stuffing, crackling & Bramley apple sauce*
- ❖ *Roast breast of Norfolk turkey with pigs in blankets, lemon parsley stuffing & chicken gravy*

#### *Meat selections*

- ❖ *Chicken supreme wrapped in Parma ham with savoury cous cous & tomato herb sauce*
- ❖ *Pan fried chicken breast with cheddar cheese, sliced ham & smokey BBQ sauce*
- ❖ *Slow cooked belly pork with bubble 'n' squeak & Aspalls cider sauce*
- ❖ *Braised duck leg with sweet potato mash & cherry port sauce*
- ❖ *Steak & Tombstone ale pie with a flaky puff pastry top*
- ❖ *Honey & mustard pork medallions with savoury baked rice*

#### *Fish selections*

- ❖ *Beer battered cod OR haddock fillet with homemade tartar sauce*
- ❖ *Poached smoked haddock with poached egg & cream spinach sauce*
- ❖ *Creamy mash topped luxury fish pie*
- ❖ *Lightly poached salmon fillet with lemon Hollandaise sauce*
- ❖ *Grilled plaice with herb crust & prawn lime butter*
- ❖ *Oven roasted cod fillet with crayfish mash & cheese chive sauce*

## Menu B

### Meat selections

- ❖ Individual beef Wellington with a rich Claret & Dijon mustard sauce
- ❖ Roasted Gressingham duck breast with braised red cabbage, aromatic honey & green peppercorn sauce
- ❖ Braised lamb shank with roasted root vegetables & mint infused gravy
- ❖ Trio of pork (loin, fillet & tenderloin) with creamy leek mash & sherry sage sauce

### Fish selections

- ❖ Oven baked salmon en croute with lemon chive sauce
- ❖ Grilled skate wing with caper & basil oil
- ❖ Roasted cod fillet wrapped in Parma ham with sundried tomato dressing
- ❖ Grilled seabass fillet with chilli lime noodles

### Vegetarian options

- ❖ Vegetable lasagne topped with mozzarella cheese
- ❖ Sweet potato, parsnip & chestnut bake
- ❖ Seasonal vegetable strudel
- ❖ Mushroom stroganoff with rice
- ❖ Spinach, courgette & mushroom roulade
- ❖ Savoury pancake galette with warm tomato coulis
- ❖ Lentil, vegetable & nut roast with mushroom & onion gravy
- ❖ Asparagus, broccoli & cream cheese flan
- ❖ Seasonal vegetable & sundried tomato crumble
- ❖ Vegetable jalfrezi with rice

*\*Any extra selections at an additional £2.00 per person*

## Sweets

### Hot selections

- ❖ Classic apple & cinnamon pie
- ❖ Apricot bread & butter pudding with cherry sauce
- ❖ Steamed chocolate sponge pudding with orange sauce
- ❖ Steamed lemon curd sponge
- ❖ Sticky salted caramel roulade pudding with toffee sauce
- ❖ Classic bread & sultana pudding with orange marmalade ice-cream
- ❖ Warm Belgian waffle with strawberry compote & blueberry ice-cream
- ❖ Christmas pudding \*only available November/December

### Cold selections

- ❖ Baked vanilla cheesecake with compote of garden berries
- ❖ Lemon posset with shortbread biscuit
- ❖ Profiteroles with milk chocolate sauce & dark chocolate nibbles
- ❖ Cherry meringue sundaes
- ❖ Tuille basket with orange sorbet & caramelised pineapple
- ❖ Seasonal fresh fruit cocktail with mango sorbet
- ❖ Raspberry & white chocolate brulee
- ❖ Cheese & biscuits

*\*All the above served with ice-cream, cream or custard,  
unless otherwise stated*

*\*Choice of 3 from any of the above*