



THE NORFOLK RIDDLE

SPRING 2010 SAMPLE MENU

STARTER

Soup of the day, please ask for today's choice	4.25
Grilled goat's cheese with cherry tomato salad & balsamic glaze	5.50
Baby spinach, caramelised pecan nuts & stilton salad	5.50
Smoked mackerel, beetroot salad with horseradish dressing	5.75
Sautéed chicken liver & bacon with red chard salad	5.75
Quail's eggs & black pudding served on dressed rocket leaves	5.75
Crispy fried belly pork with chilli sauce and black peppercorns	5.75
Crayfish & avocado cocktail with Marie rose sauce	6.00

MAIN COURSE

Fried goose egg with sautéed Lyonnaise potato	10.50
Beef, olives & sundried tomato casserole with mash	11.75
Slow roasted belly pork with apple sauce & thyme jus	12.50
Pheasant breast wrapped in bacon with shallot sauce	13.50
Rump of venison with roasted pear & port wine sauce	14.50
Grilled rib eye steak with sautéed mushroom & green peppercorn sauce	15.95
Roasted salmon with crushed new potato, chive sauce	14.50
Battered haddock or cod & chips with mushy peas	9.50
Deep fried scampi & chips	8.50

DESSERT

Apple & redcurrant crumble	4.00
Poached pear with hot chocolate sauce	4.00
Bread & butter pudding with toffee sauce	4.00
Vanilla crème brulee	4.00
Pineapple & coconut Pavlova	4.00
Plate of hand-made chocolates, the Chocolate Deli	4.75
Norfolk County ice cream	2 scoops 3.50 3 scoops 4.50
<i>Strawberry, chocolate, vanilla, rum & raisin, mango alphonse, fruits of the forest, black cherry, chocolate chip, apricot & brandy</i>	

Cafetière of coffee	small 2.00 large 3.80
Espresso	single 1.70 double 2.50
Cappuccino	2.10
Mint tea	1.80

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