

Morston Hall Hotel – Dining Information – Nov 2010

The charge per person for Dinner is £57.00, Sunday Lunch is £34.00, breakfast with a glass of bucks fizz on arrival followed by full English is £25.00 (reservations 8.30 to 9.30). Afternoon Cream Tea £15 (reservations 15:30 to 17:00)

Sample Menu 1

Confit Leg of Duck on

Sauteed Lyonnaise Potatoes with Thyme Infused Jus

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Grilled Fillet of Sea Bass served on

Fennel Duxelle with Sauce Vierge

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Roast Fillet of Beef on Fondant Potato

with Buttered Broad Beans and Glazed Turnips

served with Rich Beef Jus and Basil sauce

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Poached Peach and Vanilla Cream Ice

in a Tulip Basket served with Raspberry Coulis

or

European Cheese Platter

with Home-made Cheese Biscuits and Bread

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Coffee and Petit Fours

Sample Menu 2

Parmesan Terrine with Carrot Ribbons, Brown Bread Tuile
Our Own Bacon and Lettuce Gazpachio

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Lightly Battered Long Shore Cod
with Onion and Caper Jam

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Breast of Tamara Duck with Ballotine of Confit Leg
Ginger Vegetables, Wilted Watercress, Tyme Rosti and White Port Jus

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Norfolk Rhubarb Creme Brulee with
Spelt Crumb and White Chocolate Ice Cream
or
Selection of Cheeses
with Homemade Cheese Biscuits
Quince Jelly and Sultana & Walnut Bread

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Coffee with Homemade Truffles & Petit fours

House Wines

Recommended Wines of the Month

Vire-Clesse 2006 (Chardonnay)

Chenas 2005 (Gamay)

Both are from Trelat in France and are priced at £5 per glass and £25 per bottle

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