

The
Norfolk Mead
 HOTEL • SPA • VENUE

SMALL PLATES

12PM - 2PM

NIBBLES	Marinated Mixed Olives	4.25
	Warm Ciabatta with Balsamic Olive Oil	5
	Roasted Red Pepper Hummus, Balsamic and Soya Toasted Pumpkin Seeds with Warm Ciabatta	6.5
	Grilled Halloumi, Hot Honey & Chorizo Crumb	8
SAVOURY	Panzanella Salad - Vine Tomatoes, Sourdough Croutons, Lilliput Capers, Red Onion & Vinaigrette Dressing	10
	Greek Salad - Vine Tomatoes, Cucumber, Red Onion, Olives, Feta & Vinaigrette Dressing	10
	Baron Bigod Brie, Sticky Cinnamon Sultanas, Roasted Pecans & Warm Ciabatta	12
	Tenderstem Broccoli with Romesco Sauce & Toasted Flaked Almonds	9
	Crispy Squid with Saffron Aioli	13
	Rich Cheddar & Chive Croquetas with Caramelised Onion Purée	10
	King Prawns in a Creamy Garlic & Chilli Sauce	14.5
	Marinated Chicken with Spiced Three Bean Tagine, Tzatziki & Paprika Flaked Almonds	14
	Orzo with Watercress & Hazelnut Pesto & Sunblushed Tomato Tapenade	12
	Goat's Cheese & Tomato Tartlet with Rocket Leaf & Pickled Shallots	12
	Patatas Bravas - Hand Chipped Crispy Potatoes, Spiced Tomato Sauce & Aioli	9
	SWEET	Apple Tarte Tartin with Madagascan Vanilla Ice Cream
Norfolk Mead Chocolate Brownie Served Warm with Clotted Cream		8.5
Sticky Toffee Pudding with Butterscotch Sauce & Double Cream		9

Food Allergies & Intolerances

Please notify a member of staff of any food allergies or intolerances. The menu can be adapted to suit specific dietary requirements. Our Staff are always happy to help. Guests who have a pre-paid package, will have a £25 pp deduction applied to their lunch bill.