

We take allergies extremely seriously, please inform your server if you have any specific allergies or if you have any special dietary requirements. We have an allergens book with details of allergens in each dish. Our chefs are also available if you have any further queries regarding allergens.

Restaurant, Bar, Takeaway & Rooms – Combining tradition, modern style in a unique atmosphere with fabulous views. All our dishes are prepared in-house using only the finest, freshest, local ingredients

EXECUTIVE CHEF TESTIMONIAL... It is my pleasure to welcome you to Hotel Wroxham. I am extremely proud to offer the most local ingredients of only the finest quality along with my unique and contemporary style of cooking. With over 20 years' experience in the industry and an exceptional team of chefs, who are all extremely passionate and skilled. My aim is to create an individual and exciting style of dining. I hope you enjoy your experience, many thanks.

Nigel Cutting (Head Chef/Executive Chef of Hotel Wroxham & Scarborough Hill Country Inn).

NIBBLES...

- Norfolk cheese fondue – sea salt & black pepper twists £7.50
- Feta stuffed peppers £6
- Sticky pigs in blankets £6.75
- Garlic bread - hummus £7.50
- Olives – bread – aged balsamic oil £7
- Devilled whitebait – lemon aioli £8
- Lightly Battered king prawns – sweet chilli sauce £11.50
- Crispy halloumi – tomato chutney £8.50

TO BEGIN...

- Pan seared maple scallops – crispy pancetta – chestnut velouté – apple £14
- Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet avocado puree - granary bread (GF on request) £13
- Moules mariniere – crusty bread £13
- Venison carpaccio – truffle aioli – beets – parmesan crisps – beetroot crisps – walnut pesto (GF) £12.50
- Beetroot ravioli – ricotta & parmesan – sea salt butter – kale pesto – pistachio – beetroot crisps £10.75
- Soup of the moment – crusty bread (V) (GF on request) £8

ON THE SIDE...

- | | |
|----------------------------------------------------|---------------------------|
| Hand cut chips £5.50 | Cheese garlic bread £5.95 |
| Cheesy chips £5.95 | Garlic bread £5.50 |
| Seasoned fries £5 | Side salad £5.25 |
| Onion rings £4.75 | Seasonal vegetables £5 |
| Truffle & parmesan fries £6.50 | Braised red cabbage £5 |
| Shredded sprouts – chestnuts – bacon lardons £5.50 | |

IN THE MIDDLE...

- Turkey ballotine – apricot and cranberry stuffing – pig in blanket – dauphinoise potato – chestnut duxelle – shredded sprouts – cranberries – mini-Yorkshire pudding - red wine jus £28
- Venison loin – mini venison & juniper berry suet pudding – sweetcorn puree – charred sweetcorn – creamy mash - Calvo nero – jus £33
- Slowly cooked beef ragu – mafalde pasta – parmesan – rocket (GF on request) £25
- Oven baked cod – confit fennel – foraged seashore vegetables – sauteed potatoes – dry sherry sauce – poached egg (GF) £30
- Moules mariniere – crusty bread – seasoned fries – mayonnaise £27
- Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £23.75
- Beetroot ravioli – ricotta & parmesan – sea salt butter – kale pesto – pistachio – beetroot crisps £22.50
- Butternut squash, parmesan and sage risotto – butternut squash - arancini ball – parmesan - rocket (V/VG/GF) £21.50
- Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £19
- Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £18

FROM THE GRILL...

- The Wroxham beef burger - Norfolk dapple cheese and bacon - toasted brioche bun – smoked bacon aioli - baby gem - tomato - gherkin - onion rings - skinny fries - coleslaw £19.50
*Add BBQ pulled pork £3.50 *Add blue cheese sauce £3.50
- 8oz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £31
- 8oz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £35
- Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce £3.50 *Truffle sauce £4.00
*Add garlic crevettes £4.50

From our riverside pizzeria... Traditional and stone baked

- Christmas - pulled turkey - spinach - sundried tomatoes - sage - cranberry sauce £18.50*
- Three little pigs - prosciutto - pulled pork - sausage - gherkin - sticky bacon jam £18.75*
- Tomato - basil - mozzarella - aged balsamic £14.95 (V)*
- Four cheese - brie - blue cheese - parmesan - mozzarella £16.50*
- Ultimate garlic - garlic butter - mozzarella £14.50*

SANDWICHES...

SERVED BETWEEN 12pm - 6pm

(Choice of white, granary bread or gluten free)

- Wroxham club sandwich – turkey - bacon - tomato – avocado – lemon mayonnaise (served warm) £15.75
- Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £13.95
- Mature cheddar cheese - local ham - sweet apple chutney £13
- Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £12.50
- Prawn marie rose sandwich £14.95
- Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £14.50
- Norfolk sausage sandwich - fried onions - gravy mayonnaise £14

CHEFS HOT CIABATTA...

- Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £16.50
- Turkey – stuffing – pigs in blanket – cranberry £15
- Bacon - brie – cranberry £13
- Brie - cranberry – walnut gremolata (V) £13

All sandwiches and ciabattas are served with skinny fries and dressed mixed leaves. sandwiches can be made gluten free. Please ask your server.

TO FINISH...

- Dark chocolate roulade – white chocolate martini – mirror glaze – baileys cream (GF) £12
- Brioche Christmas bread and butter pudding – brandy crème anglaise £10.50
- Stem gingerbread trifle – butterscotch custard – cream – chocolate shavings £10
- Clotted cream rice pudding – orange marmalade (GF) £9.50
- Christmas pudding affogato – Christmas pudding ice cream - espresso £8
- Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £13
- Local ice cream per scoop / sorbet £3.50

Speciality coffees:

The Wroxham Liqueur coffees:	Americano	£3.70	
Gaelic Irish coffee	£10.75	Latte	£3.85
French boozy coffee	£11.75	Cappuccino	£3.75
Café Disaronno	£10.25	Espresso	£3.50
Café Baileys	£10.25	Mocha	£3.95
Café Caribbean	£10.75	Hot chocolate	£3.95
		Posh hot chocolate	£4.95
		English tea	£3.10
		Fruit & herbal tea	£3.25

 **Christmas sweets & treats**

Glass of mulled wine £7

Carafe of mulled wine £19

Warm Mince pie - clotted cream - toasted almonds

Gingerbread & cream latte £4.75

Welcome to our hotel - our family sincerely thank you for your continuous support over the last few years.

We are OPEN, always focusing on providing the highest quality and best service.

Thank you and Seasons greetings from us all!

Doggy Ice cream - £4.50

Doggy Treats - £3.95

COCKTAILS...

TOBERLONE MARTINI	£12
Chocolate liqueur – baileys – honey – hazelnut – double cream	
PORNSTAR MARTINI	£12
Vanilla vodka – passion fruit liqueur – passion fruit puree – prosecco	
ESPRESSO MARTINI	£11
Vodka – coffee liqueur – espresso	
PINA COLODA	£11
Rum – coconut cream – pineapple juice	
RUMTIKI ZOMBIE	£12
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
STRAWBERRY MOJITO	£11
Bacardi - mint – lime – syrup – strawberries	
SEX ON THE BROADS	£11
Vodka – peach liqueur – orange juice – cranberry juice	
WROXHAM MOJITO	£11
Bacardi - mint – lime – sugar syrup	
HOTEL WROXHAM ICED TEA	£13.50
Vodka – gin – Bacardi – tequila – cinzano – lemon juice – lemonade - coke	

DRAUGHT:	SOFT DRINKS:
Peroni	Fentimans Rose lemonade
San Miguel	Fentimans Ginger Beer
Mahou	Fentimans Elderflower
Lgr	J20 (various selection)
Carlsberg	Coke & diet coke
Camden Hells	Fanta & Sprite
Camden Pale Ale	Fever tree (various selection)
Guinness	Fruit shoots
Aspalls	Selection of fruit juices
Kopparberg Strawberry & Lime	
Lacons Falcon	
Woodfordes Wherry	

Enjoy a delicious cocktail, a wide selection of local and national gins, real ales and lagers or a bottle of wine!

Magnificent Private Function Room and private dining experience

Special occasions, private dining, weddings, meetings, or parties. Enjoy a tailor-made private dining experience for any occasion.

With a unique atmosphere and stunning views overlooking the beautiful River Bure.

Traditional afternoon tea available (pre-booking required).

Onion marmalade & sage sausage rolls £4.75

Fran's amazing scones with clotted cream £5.95

Gluten free fruit scones available

Cheese scones OR fruit scones £4.95

Toasted Fruit tea cakes £4

Selection of patisserie and cakes.

Join us every Sunday for our famous traditional Roast...

Roast sirloin of beef £21

Roast Norfolk turkey £20

Roast saddle of pork £20

Roast lamb £22.50

Farmers Roast £23.50

Our choices of meats vary each week - please ask your server.

Wishing you a very merry Christmas and a happy & healthy new year. Love from all the team @Hotel Wroxham xx

Our fabulous shop is open, serving handmade chocolate truffles and inspirational artisan home and giftware. Please pop to reception and we would be delighted to show you in!

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