

# THE WROXHAM WATERSIDE TERRACE

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 25 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.

*Niael Cuttina (Head Chef/Executive Chef of Hotel Wroxham & Scarborough Hill Country Inn).*

## NIBBLES...

Norfolk cheese fondue – sea salt & black pepper twists £7.75  
Feta stuffed peppers £6  
Sticky pigs in blankets £6.75  
Garlic bread - hummus £8  
Olives – bread – aged balsamic oil £7  
Devilled whitebait – lemon aioli £8.50  
Lightly battered king prawns – sweet chilli sauce £12.50  
Crispy halloumi – tomato chutney £8.50

## TO BEGIN...

Pan seared scallops – carrot and fennel puree – sweet & sour carrot – pickled fennel – carrot crisp £17  
  
Assiette of seafood cocktail - Marie rose prawns - hot smoked oak salmon - smoked salmon - crevette - bloody Mary sorbet avocado puree - granary bread (GF on request) £14.75  
  
Spinach and ricotta ravioli – asparagus – petit pois – courgette – broad beans – lemon and mint butter £13  
  
Poached hens egg – Norfolk asparagus – baby spinach – mustard dressing – hazelnuts £11  
  
Soup of the moment – crusty bread (V) (GF on request) £8

## ON THE SIDE...

Hand cut chips £6	Cheesy garlic bread £6.75
Cheesy chips £6.50	Garlic bread £6.25
Seasoned fries £5	Side salad £5.50
Onion rings £5.50	Seasonal vegetables £5.50
Truffle & parmesan fries £6.75	

## FROM THE GARDEN...

Greek salad – feta – tomato – cucumber – onion – olives – mint £10/£20  
  
Cromer Crab salad – crevette - new potatoes – samphire – mayonnaise – crusty bread £26  
  
Chicken Caesar salad – chicken – bacon – parmesan – anchovies – lettuce - croutons – Caesar dressing £12/24

## IN THE MIDDLE...

Oven roasted lamb cutlets – Hasselback potatoes – pickled balsamic shallots – bell pepper – olive, caper & herb gremolata £37  
  
East anglian garlic chicken Kyiv – garlic butter - parsley mash – asparagus – podded peas – lemon beurre blanc £28.50  
  
Pork meatballs – tomato & basil ragu – linguine – garlic sourdough bites – parmesan £27  
  
Oven roasted seabass fillet – chive and crab potato croquette – Norfolk marsh vegetables – stem broccoli – cherry tomatoes – fish bisque £35  
  
Hotel Wroxham signature seafood & smoked salmon linguine - lime - chilli - coriander – ginger (GF on request) £26  
  
Squid ink risotto – lobster – Cromer crab – king prawns – pickled fennel – dill herb oil £35  
  
Spinach and ricotta ravioli – asparagus – petit pois – courgette – broad beans – lemon and mint butter £25  
  
Thai red curry – baby sweetcorn – aubergine – mangetout – red pepper – lime – coriander basmati rice £24  
\*Add roasted chicken £6 \*Add king prawns £6  
  
Beer battered haddock - hand cut chips - garden peas – lemon - gherkin - tartare sauce £19.95  
  
Whole tail Whitby scampi - hand cut chips - dressed leaves - lemon - peas - tartare sauce £18.95

## 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 £19.95  
\*Add BBQ pulled pork £3.75 \*Add blue cheese sauce £3.50  
  
8oz Sirloin steak - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £36  
  
8oz Clarkes fillet steak – slow roasted tomato – flat mushroom – peas shoots – onion rings – hand cut chips £40  
\*Add Steak sauces: peppercorn sauce- mushroom sauce - Binham blue cheese sauce – truffle sauce £4  
  
8oz Sirloin surf and turf – garlic crevettes - Slow roasted tomato - flat mushroom – pea shoots - onion rings - hand cut chips £44

## From our riverside pizzeria ... Traditional and stone baked

**Three little pigs** – prosciutto – pulled pork – sausage – gherkin – sticky bacon jam £19  
  
**The chicken tikka** – mozzarella – chicken tikka masala – red onions – green parden peppers - coriander yoghurt £22  
  
**Tomato** - basil – mozzarella – aged balsamic £16  
  
**The vegetarian** – feta cheese – tomatoes – mint – olives £18  
  
**Ultimate garlic** – garlic butter – mozzarella £14.50

## SANDWICHES AND WRAPS...

**SERVED BETWEEN 12pm - 6pm**

(Choice of white, granary bread or gluten free)

Wroxham club sandwich – chicken - bacon - tomato – avocado – lemon mayonnaise (served warm) £16.95

Smoked salmon – avocado – radish – lemon & cracked black pepper cream cheese £14.95

Mature cheddar cheese - local ham - sweet apple chutney £14.85

Mature cheddar cheese - lettuce - tomato - sweet apple chutney (V) £14

Prawn marie rose sandwich £15

Fish finger sandwich – beer battered fish goujons – gherkins – capers – baby gem - tartare sauce £15.25

Norfolk sausage sandwich - fried onions - gravy mayonnaise £14.75

Smoked aubergine – roasted red pepper – feta – pesto wrap £15

## CHEFS HOT CIABATTA...

Sirloin steak ciabatta – balsamic onions – mushroom – Swiss Emmental – black pepper & garlic aioli £17.85

Bacon - brie – cranberry £14.95

Brie - cranberry – walnut gremolata (V) £13.95

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...

Strawberry and white chocolate cheesecake – Norfolk strawberries – strawberry jelly – vanilla ice cream £11

Cherry fool – vanilla and rose petal cream – pistachio crumb – shortbread £10.50

Pear and apple Bakewell tart – apple and pear gel – baby apple – granola - clotted cream ice cream £9.75

Sticky toffee pudding – salted caramel sauce – vanilla ice cream – caramelised banana – candied pecans £10.75

Cheese board – Artisan cheeses: Cote hill blue – Baron bigod – Wells Alpine (from Norfolk) – onion shallot tarte tatin – port shot - biscuits - chutney £13.75

Assorted platter of Norfolk handmade chocolate truffles and chocolates £8.50

Local ice cream or sorbet per scoop £3.75

**The Wroxham Liqueur coffees: Speciality coffees:**

Gaelic Irish coffee	£11.75	Americano	£3.90
French boozy coffee	£13	Latte	£4.10
Café Disaronno	£11.50	Cappuccino	£4
Café Baileys	£11.25	Espresso	£3.60
Café Caribbean rum	£11.75	Mocha	£4.75
		Hot chocolate	£4.25
<b>Doggy Ice cream - £4.50</b>		Posh hot chocolate	£5.50
<b>Doggy Treats - £3.95</b>		English tea	£3.45
		Fruit & herbal tea	£3.65

# Welcome to Hotel Wroxham

Join our wonderful world - in the heart of the Norfolk Broads!

Open 7 days a week - Bar - Restaurant - Rooms

THE AMAZING.... *Ron Barrett! & Simone Perks*

WILL BE SINGING A COLLECTION OF

SWING, FAVOURITE CLASSICS AND EASY LISTENING

**FRIDAY 29<sup>th</sup> MAY**

## COCKTAILS...

<b>TOBLERONE MARTINI</b>	<b>£12.50</b>
Chocolate liqueur - baileys - honey - hazelnut - double cream	
<b>PORNSTAR MARTINI</b>	<b>£12.50</b>
Vanilla vodka - passion fruit liqueur - passion fruit puree - prosecco	
<b>ESPRESSO MARTINI</b>	<b>£12.50</b>
Vodka - coffee liqueur - espresso	
<b>PINA COLODA</b>	<b>£12.50</b>
Rum - coconut cream - pineapple juice	
<b>RUMTIKI ZOMBIE</b>	<b>£12.50</b>
White rum - Spiced rum - Cointreau - lime juice - pineapple juice	
<b>WINTERBERRY MOJITO</b>	<b>£12</b>
Bacardi - mint - lime - syrup - forest fruits	
<b>SEX ON THE BROADS</b>	<b>£12</b>
Vodka - peach liqueur - orange juice - cranberry juice	
<b>WROXHAM MOJITO</b>	<b>£11.50</b>
Bacardi - mint - lime - sugar syrup	
<b>HOTEL WROXHAM ICED TEA</b>	<b>£14</b>
Vodka - gin - Bacardi - tequila - cinzano - lemon juice - lemonade - coke	

## DRAUGHT:

Peroni  
San Miguel  
Mahou  
Hawkstone Lager  
Carlsberg  
Modelo  
Woodfordes Wherry  
Guinness  
Aspalls  
Aspalls Blush  
Lacons Falcon

## SOFT DRINKS:

Fentimans Rose lemonade  
Fentimans Ginger Beer  
Fentimans Elderflower  
J20 (various selection)  
Coke & diet coke  
Fanta & Sprite  
Fever tree (various selection)  
Fruit shoots  
Selection of fruit juices

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 £5
- Fran's amazing scones with clotted cream £6
- Gluten free fruit scones available
- Cheese scones OR fruit scones £5
- Toasted Fruit tea cakes £4.50
- Selection of patisserie and cakes.

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

- Roast sirloin of beef £24.95
- Roast Norfolk turkey £23.95
- Roast saddle of pork £23.95
- Roast lamb £26.95
- Farmers Roast £27.95
- Nut Roast £22.95

Our roasts are served with roast potato-roast parsnip-roast carrot seasonal greens-cauliflower cheese -Yorkshire-pudding  
Our choices of meats vary each week - please ask your server.

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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