

Welcome to The Dining Room at Virginia Court Hotel

This evenings Gluten Free menu, freshly prepared in house by
our talented team of chefs from locally sourced ingredients

Melon slices

£5.75

Fresh melon slices with Parma ham
and basil oil

Potted crab

£6.75

Cromer crab meat topped with lemon and
parsley butter mixed to make a pâté and gluten
free toast

Chicken terrine

£6.75

Served with salad garnish, cranberry and
orange marmalade and gluten free toast

Mackerel pate

£6.25

Mackerel, horseradish and crème fraiche
roughly mixed, served with homemade oatcakes

Garlic mushrooms

£6.50

Button mushrooms in a creamy garlic sauce
topped with melted cheddar cheese served with
gluten free toast

Goats cheese salad

£6.50

Crumbled goats cheese served with avocado
pear on a bed of dressed salad leaves

Chicken liver pate

£6.25

Traditional smooth chicken liver pate with a
splash of Brandy served with gluten free toast

Prawn cocktail

£6.50

Crispy iceberg lettuce, tomato, cucumber and
Greenland prawns in Marie rose sauce

Watermelon and feta salad

£6.50

Leaves, refreshing watermelon with creamy
chunks of feta cheese, toasted nuts and seeds

Please note: All food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. A

the Gluten Free main courses

Grilled fillet of seabass

£15.50

Seabass fillet, wilted spinach, vine tomatoes, sauté potatoes and a choice of sweet chilli or vierge sauce

Supreme of chicken

£13.50

Pan fried chicken breast in a leek, pancetta and stilton cream, with Mediterranean vegetables and sauté potatoes

Pan fried duck breast

£15.00

Pan fried duck breast with an orange and redcurrant jus, sauté potatoes and green beans

Pan fried fillet of salmon

£15.50

A Virginia Court favourite salmon fillet served on a bed of sauté potatoes, Mediterranean vegetables and a choice of Cajun prawns or a lime and chive dressing

Penne pasta arrabiata

£11.00 (add chicken £3.00)

Pasta tossed in a rich tomato, chilli, garlic and basil sauce

Pork tenderloin

£14.50

Pork tenderloin served with a wholegrain mustard sauce, creamy mashed potato, citrus braised red cabbage

Cromer crab salad

£13.00

Locally caught fresh dressed whole Cromer Crab, served with red onion and tomato salad and skinny fries

Cromer crab thermidor

£14.00

Cromer Crab meat mixed with a white wine, cheese, English mustard and cream sauce. Oven baked in the shell, served with tomato and red onion salad and skinny fries

Sirloin steak

£19.50

8oz local sirloin steak, roasted cherry vine tomatoes, rocket leaves and chips with a choice of cracked black pepper or garlic butter sauce
(£4.50 supplement dinner inclusive guests)

Prawn & crayfish tail Thai red curry

£15.00

Fragrant Thai red curry with succulent prawns and crayfish tails served on a bed of basmati rice

These dishes can be amended

Roast of the day

£12.00

Served with traditional roast potatoes, seasonal vegetables and gravy

Chicken Caesar salad

£12.50

Cos lettuce, anchovies, parmesan, crispy croutons, chicken strips and a classic Caesar dressing

Norfolk beer battered fish and chips

£12.50

Served with chunky chips, crushed peas and homemade tartare sauce

Seasonal vegetables and Mediterranean vegetables are available to swap if you choose

Sweet potato fries – extra £1.50

Please note: All food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. A

desserts

all gluten free and £6.50

Favourites

Virginia Court berry mess

Cream, berries and pavlova mixed together

Norfolk cheese and biscuits

Binham blue (medium soft blue), Walsingham (cheddar style) and White Lady (Brie Style)
(£2.50 supplement for all diners)

Bakewell cake

Our take on the Bakewell tart without pastry!
Served with cream, ice cream or custard

Lemon and raspberry Pavlova

Giant Pavlova with raspberries, lemon curd, cream and a light lemon sauce

Lime mousse pot

Layers of lime jelly and refreshing light lime mousse served in a glass

Hazelnut & chocolate meringue sandwich

Double layered chewy and crunchy chocolate and hazelnut meringue layered with chocolate sauce and cream

Chocolate sponge pudding

Chocolate sponge pudding served with ice cream, cream or custard

Syrup sponge pudding

Syrup sponge pudding served with ice cream, cream or custard

Sundaes

Black forest

Kirsch soaked cherries, chocolate ice cream, cream and cherry sauce

Chocolate, chocolate, chocolate

Chocolate ice cream, chocolate sauce all in one glass

Summer fruits

Strawberry ice cream, summer fruits and cream layered in a glass

Honeycomb

Vanilla ice cream, homemade honeycomb, honey and cream topped with toasted almond

Norfolk ice creams & sorbets

3 scoops of your choice

Ice creams

Vanilla, strawberry, chocolate, coffee

Sorbets

Lemon, mango, blackcurrant

Add an extra scoop of ice cream to any dessert for £2.00 per scoop

Please note: All food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request.