

# THE TERRACE RESTAURANT

## EVENING SAMPLE MENU

Available between 6.30pm - 9.15pm.  
3 courses ~ £30

### STARTERS

#### ROAST VINE TOMATO SOUP (V)

Fresh basil pesto, toasted sour dough bread

#### WARM CARAMELIZED ONION, LEEK & MATURE CHEDDAR TART (V)

Rocket salad, chive dressing

#### LOCAL BRIXWORTH PATE

Spiced pear salad, brioche, balsamic dressing

#### HOME-CURED GRAVADLAX OF SALMON

Sakura salad, dill & wholegrain mustard dressing

#### CLASSIC CAESAR SALAD WITH CRISPY CROUTONS (V)

(Add chargrilled chicken or crispy pancetta)

### MAINS

#### ROAST SIRLOIN OF ENGLISH BEEF

Parmentier potatoes, confit shallots, merlot wine sauce

#### PAN FRIED BREAST OF CORN FED CHICKEN

Dauphinoise potatoes, wild mushroom sauce

#### STEAMED FILLET OF SCOTTISH SALMON

Crushed new potatoes, wilted greens, herb sauce

#### GRILLED LINE CAUGHT SEA-BASS

Oriental style vegetables, sesame noodles, epice dressing

#### HOME MADE ANGUS ABERDEEN BEEF BURGER

Toasted brioche bun, mayonnaise, gherkin, vine tomatoes & chipped potatoes

#### CHARGRILLED FREE RANGE CHICKEN TOASTED FLATBREAD

Sweet potato fries & red coleslaw

#### ROASTED RED PEPPER & BUTTERNUT SQUASH RISOTTO (V)

Chervil oil & pinenut wafer

#### CAULIFLOWER, SWEET POTATO & SPINACH ROGAN JOSH (V)

Braised basmati rice, crispy onion rings & naan bread

#### RIGATONI PASTA WITH ROAST PROVENÇALE VEGETABLES (V)

Rich tomato ragout, cheese & a fresh basil pesto

(V) Suitable for vegetarians

Please ask our team if you require information regarding allergens, intolerances or special dietary requirements. We use free-range eggs, Red Tractor accredited chicken and fish from sustainable sources. Wherever possible, we use British meat and locally sourced produce.



**Highgate House**  
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# THE TERRACE RESTAURANT

## EVENING SAMPLE MENU

Available between 18:30 – 21:00  
3 courses ~ £30 | 2 courses ~ £23 | 1 course ~ £15

### DESSERTS

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#### WARM HOMEMADE CHOCOLATE BROWNIE

Gallones english toffee ice cream, salted caramel

#### CLASSIC CRÈME BRÛLÉE

All butter shortbread, strawberries

#### ICED WHITE CHOCOLATE & RASPBERRY PARFAIT

Meringue pieces, red fruit compote

#### FRESH FRUIT SALAD

Summer berries, lemon sorbet

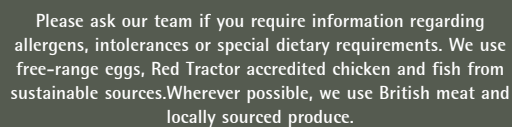
#### ASSORTED FARMHOUSE ENGLISH CHEESE BISCUITS

Grapes, chutney

#### HOT CHOCOLATE FONDANT

Marinated black cherries, vanilla pod ice cream, kirsh syrup

*(nb. as this dessert is cooked fresh, please allow 15 minutes)*



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