

MENU

AUTUMN AND WINTER

Vegetarian Choice

Please ask one of our catering team
should you need any assistance.

Your waiter or waitress is not permitted to supply our guests with
meals or food to take out of the Restaurant.
Guests are requested to see the Restaurant Manager
if they require meals delivered to their rooms.

Friday Dinner

Starters

please choose one of the following...

Tomato & Basil Soup

Smoked Salmon, Crayfish & Dill Mousse

Baby Leaves, Lemon & Tarragon Oil, Toasted Ciabatta

Deep Fried Vegetable Pakoras

Dressed Leaves, Mint & Natural Yoghurt Dressing



Main Courses

please choose one of the following...

We will serve you with...

Pan Fried Breast of Chicken

Roasted New Potatoes, Roasted Root Vegetables, Parsley, Garlic & Thyme Cream Sauce

Grilled Fillet of Sea Bass

Crushed New Potatoes, Tomato & Chilli Salsa, Lime Dressing

Stilton, Sweet Potato & Asparagus Crumble

Parsley New Potatoes

Vegetable of the day

Help yourself from our Garden Table to...

Tiger Prawn Balti

Vegetable Fried Rice, Mini Garlic & Coriander Naan Breads

Or help yourself from the Carvery...

Roast Leg of Suffolk Pork

Roast Potatoes, Apple Sauce, Savoury Stuffing, Pan Gravy and today's market Vegetables



Desserts

Bakewell Tart

Served warm with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

If you have any food allergies or intolerances and need more detailed information please see a member of the restaurant management team.

Saturday Lunch

Starters

please choose one of the following...

Mushroom & Tarragon Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Grilled Gammon Loin Steak & Fried Egg

Chunky Chips and Grilled Tomato

Battered Wholetail Scampi

Chunky Chips, Garden Peas and Tartare Sauce

Macaroni Cheese & Cauliflower Gratin 

New Potatoes, Dressed Rocket

Help yourself from our Garden Table to...

Beef Lasagne

Garlic Bread

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and

Fish from our Salad Bar



Desserts

please choose one of the following...

Marbled Chocolate & Vanilla Sponge Pudding 

served with Chocolate Sauce or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

If you have any food allergies or intolerances and need more detailed information please see a member of the restaurant management team.

Saturday Dinner

Starters

please choose one of the following...

Spiced Parsnip Soup

Oriental Duck Spring Rolls

Sweetcorn, Spring Onion & Beansprout Salad, Hoisin Sauce

Traditional Prawn Cocktail

Baby Gem Lettuce, Cucumber, Cherry Tomato, Marie Rose Sauce



Main Courses

please choose one of the following...

We will serve you with...

Slow Braised Beef Steak

Dauphinoise Potatoes, Sugar Snap Peas, Chasseur Sauce

Fresh Salmon Fillet

Buttered New Potatoes, Sautéed Samphire, White Wine Cream Sauce

Spicy Butterbean, Chickpea & Butternut Squash Hot Pot

Roast Potatoes, Broccoli Florets

Vegetable of the day

Help yourself from our Garden Table to...

Stir Fried Chicken with Asian Vegetables

Sweet & Sour Sauce, Egg Fried Rice and Prawn Crackers

Or help yourself from the Carvery...

Roast Norfolk Turkey

Roast Potatoes, Savoury Stuffing, Chipolatas, Cranberry Sauce, Pan Gravy and today's market Vegetables



Desserts

please choose one of the following...

Black Cherry & Pear Pie

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

If you have any food allergies or intolerances and need more detailed information please see a member of the restaurant management team.

Sunday Lunch

Starters

please choose one of the following...

Classic Minestrone Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Roast Breast of Norfolk Chicken

Roast Potatoes, Yorkshire Pudding, Chipolata, Savoury Stuffing & Pan Gravy

Steak & Ale Pie

Short Crust Pastry, Creamy Mashed Potatoes

Nut Roast 

Roast Potatoes, Asparagus Spears, Vegetarian Gravy

All of the above are served with today's market Vegetables

Help yourself from our Garden Table to...

Pasta Bolognese

Penne Pasta, Garlic Bread & Parmesan Cheese

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and Fish from our Salad Bar



Desserts

please choose one of the following...

Toffee Apple Crumble 

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

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Sunday Dinner

Starters

please choose one of the following...

Sweet Potato & Tomato Soup 

Deep Fried Brie & Mango Parcels 

Dressed Mixed Leaves, Sweet Chilli Sauce

Scottish Smoked Salmon & Beetroot Salad

Dressed Baby Watercress, Horseradish Crème Fraîche



Main Courses

please choose one of the following...

We will serve you with...

Slow Cooked Crispy Pork Belly

Sage Mashed Potatoes, Sautéed Greens, Baked Apple, Cider Jus

Fillet of Sea Bream

Herb Roasted New Potatoes, Julienne of Vegetables, Dill Sauce

Mediterranean Vegetable Wellington 

Herb Roasted New Potatoes, Asparagus Spears, Provençal Sauce

Vegetable of the day

Help yourself from our Garden Table to...

Chicken Stroganoff

Braised Rice, Sour Cream

Or help yourself from the Carvery...

Thyme Roasted Topside of Beef

Roast Potatoes, Yorkshire Puddings, Horseradish Sauce, Pan Gravy and today's market Vegetables



Desserts

please choose one of the following...

Chocolate & Orange Bread & Butter Pudding 

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

If you have any food allergies or intolerances and need more detailed information please see a member of the restaurant management team.

Monday Lunch

Starters

please choose one of the following...

Celery Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Traditional Home Cooked Ham and Egg

Chunky Chips and Grilled Tomato

Fisherman's Pie

Smoked Natural Haddock, Salmon, Tiger prawns & Cod in a Creamy Dill Sauce topped with Mashed Potato and served with Garden Peas

Tomato, Red Pepper & Black Olive Tart 

Minted New Potatoes, Dressed Mixed Leaves

Help yourself from our Garden Table to...

Chicken Korma

Braised Rice, Mini Coriander Naan Bread, Poppadoms

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and Fish from our Salad Bar



Desserts

please choose one of the following...

Dutch Apple Tart 

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

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Monday Dinner

Starters

please choose one of the following...

Thick Vegetable Soup

Crispy Deep Fried Whitebait

Dressed Leaves and Devilled Mayonnaise

Trio of Melon

Cantaloupe, Honeydew and Watermelon, Mint & Black Pepper Dressing



Main Courses

please choose one of the following...

We will serve you with...

Glastonbury Lamb

Tender Lamb cooked in a Rich Red Wine Sauce with Mushrooms, Creamed Potatoes, Leeks & Baby Onions, Herb Dumplings

Oven Baked Cod Fillet

Roasted New Potatoes, Roasted Fennel Bulbs and White Wine Cream Crab Sauce

Mushroom Fricassée

Broad Beans, Asparagus, Potato Gnocchi, Parmesan and Baby Spinach

Vegetable of the day

Help yourself from our Garden Table to...

Stir Fried Shredded Duck & Vegetables

Hoisin Sauce with steamed Rice & Prawn Crackers

Or help yourself from the Carvery...

Honey Glazed Gammon

Roast Potatoes, Pineapple Slices, Madeira Sauce and today's market Vegetables



Desserts

please choose one of the following...

Ginger Sponge Pudding

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

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Tuesday Lunch

Starters

please choose one of the following...

Tomato & Basil Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Chicken, Ham & Mushroom Pie

Light Puff Pastry Top, New Potatoes, Garden Peas

Breaded Wholetail Scampi

Chips, Garden Peas and Tartare Sauce

Mushroom, Leek & Sage Pie 

Light Puff Pastry Top, New Potatoes, Garden Peas

Help yourself from our Garden Table to...

Chilli Con Carne

Steamed Rice, Home cooked Tortilla Chips, Sour Cream

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and Fish from our Salad Bar



Desserts

please choose one of the following...

Apple & Blackberry Crumble 

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

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Tuesday Dinner

Starters

please choose one of the following...

Classic Minestrone Soup

Somerset Brie & Cranberry Tart

Dressed Baby Leaves, Basil Dressing

Smoked Salmon, Crayfish & Dill Mousse

Dressed Cucumber & Dill Salad and Toasted Ciabatta



Main Courses

please choose one of the following...

We will serve you with...

Pot Roasted Chicken

cooked in a Mushroom, White Wine & Tarragon Sauce,
Roast Potatoes, Fine Green Beans

Oven Baked Salmon Fillet

Parsley New Potatoes, Steamed Broccoli Florets,
White Wine & Prawn Sauce

Mediterranean Vegetable Lasagne

Parsley New Potatoes, Mixed Salad

Vegetable of the day

Help yourself from our Garden Table to...

Pork Stroganoff

Braised Rice, Sour Cream

Or help yourself from the Carvery...

Thyme Roasted Topside of Beef

Roast Potatoes, Yorkshire Puddings, Horseradish Sauce,
Pan Gravy and today's market Vegetables



Desserts

please choose one of the following...

Steamed Spotted Dick

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

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Wednesday Lunch

Starters

please choose one of the following...

Mushroom Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Steak & Kidney Pie

Puff Pastry Top, Mashed Potatoes, Garden Peas and Rich Gravy

Beer Battered Haddock Fillet

Chunky Chips, Garden Peas and Tartare Sauce

Cheddar Cheese, Cherry Tomato & Leek Tart 

Buttered New Potatoes, Rocket Salad and Aged Balsamic Dressing

Help yourself from our Garden Table to...

Spaghetti Bolognese

Parmesan Cheese & Garlic Bread

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and Fish from our Salad Bar



Desserts

please choose one of the following...

Creamy Rice Pudding 

served with Strawberry Jam or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

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Wednesday Dinner

Starters

please choose one of the following...

Leek & Potato Soup

Trio of Pâté

layers of Chicken, Duck & Pork Pâté with Baby Leaves, Tomato Chutney, Toasted Ciabatta

Deep Fried Breaded Field Mushrooms

Dressed Leaves and Garlic & Chive Mayonnaise



Main Courses

please choose one of the following...

We will serve you with...

Slow Braised Beef Steak

Dauphinoise Potato, Curly Kale and a Shallot & Bacon Gravy

Herb Crusted Hake Fillet

Parsley New Potatoes, Sugar Snap Peas, Lemon Oil

Aubergine Parmigiana

Roasted New Potatoes, Broccoli Florets

Vegetable of the day

Help yourself from our Garden Table to...

Deep Fried Battered King Prawns

Egg Fried Rice, Sweet & Sour Sauce and Prawn Crackers

Or help yourself from the Carvery...

Roast Leg of Suffolk Pork

Roast Potatoes, Apple Sauce, Savoury Stuffing, Pan Gravy and today's market Vegetables



Desserts

please choose one of the following...

Sticky Toffee Pudding

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

Food Allergies and Intolerances

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Thursday Lunch

Starters

please choose one of the following...

Asparagus Soup 

Selection of Chilled Fruit Juices 

served to your table



Main Courses

please choose one of the following...

We will serve you with...

Traditional Cottage Pie

Buttered New Potatoes, Garden Peas, Gravy

Natural Smoked Haddock Fish Cake

Buttered New potatoes, Soft Poached Egg, Garden Peas, Parsley Sauce

Three Cheese & Broccoli Pasta Gratin 

Buttered New Potatoes

Help yourself from our Garden Table to...

Lamb Tikka Masala

Steamed Rice, Mini Garlic & Coriander Naan Breads, Poppadoms

Baked Jacket Potatoes

with a selection of fillings

Freshly Prepared Omelettes

Or choose from a selection of Salads, Cold Meats and Fish from our Salad Bar



Desserts

please choose one of the following...

Apple & Rhubarb Crumble 

served with Creamy Custard or Ice Cream

Or choose from our selection of Cold Desserts

Food Allergies and Intolerances

If you have any food allergies or intolerances and need more detailed information please see a member of the restaurant management team.

Thursday Dinner

Starters

please choose one of the following...

Tomato & Roasted Red Pepper Soup

Prawn & Smoked Salmon Cocktail

Baby Gem Lettuce, Cucumber, Cherry Tomato, Smoked Salmon & Marie Rose Sauce

Deep Fried Breaded Camembert

Mixed Baby Leaves, Cumberland Sauce



Main Courses

please choose one of the following...

We will serve you with...

Crispy Pork Belly

Sage Mashed Potatoes, Sautéed Greens, Baked Apple, Cider Jus

Rolled Plaice Fillet

Minted New Potatoes, Asparagus Spears and White Wine Sauce

Mediterranean Vegetable Tart

Parmesan Crumble, Roasted Red Pepper Dressing

Vegetable of the day

Help yourself from our Garden Table to...

Stir Fried Beef & Vegetables in Oyster Sauce

Egg Fried Rice, Prawn Crackers

Or help yourself from the Carvery...

Roast Norfolk Turkey

Roast Potatoes, Savoury Stuffing, Chipolatas, Cranberry Sauce, Pan Gravy and today's market Vegetables



Desserts

please choose one of the following...

Gooseberry Pie

served with Creamy Custard or Pouring Cream

Or choose from our selection of Cold Desserts

Coffee or Tea

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Potters Resort

QUALITY TIME TOGETHER



Coast Road | Hopton-on-Sea | Norfolk | NR31 9BX

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October 2018