



Chef's Seven Course Experience Menu

Our award-winning Executive Head Chef Graeme Shaw brings a wealth of experience to the Norton House kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 1 Rosette.

We have carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand-in-hand to give guests a truly delicious experience.

Graeme and Rebecca invite you to sit back, relax, and enjoy this culinary adventure.

Graeme Shaw
Executive Chef

Rebecca Main
Restaurant Manager



We hope you have enjoyed the Chef's Experience Menu and we wish you a relaxing stay.



Two AA Rosettes for
Culinary Excellence

NORTON HOUSE
HOTEL & SPA



CHEF'S EXPERIENCE MENU

Bread

Homemade sourdough, black sesame brioche

Perfectly paired with Fitz Charmat Rose, Sussex, England

Sweetcorn raviolo

Mushroom consommé

Perfectly paired with Pouilly Fuissé , 1er Cru, Bourcier Martinot, Burgundy, France

Hand-dived Orkney scallop

Cauliflower, chicken wing demi glacé

Perfectly paired with Sancerre, Clos Paradis, Fouassier, Loire, France

Hereford lamb loin

Lamb ragu, courgette, oregano

Perfectly paired with Claythorpe, Pinot Noir, Marlborough, New Zealand

Salted caramel mille feuille

Apple

White chocolate delice

Spiced orange, mandarin

Perfectly paired with Chateau de Jau, Muscat de Rivesaltes, France

£70 per person for Experience menu

£30 per person for Drinks Experience

(937 kcal per person)

£25 supplement for dinner inclusive

To be ordered by the whole table – last orders 8.00pm

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.