



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.



One AA Rosette for
Culinary Excellence

NORTON HOUSE
HOTEL & SPA



CHEF'S EXPERIENCE MENU

Bread

Homemade sourdough focaccia, duck fat brioche, herb butter
Perfectly paired with Villa Saletta Spumante

Duck leg terrine

Cherries, duck ham
Perfectly paired with Spy Valley Pinot Noir

Hand-dived Orkney scallop

Potato, Champagne, sea vegetables
Perfectly paired with A20 Albariño

Normandy Poussin

Wild garlic, Wye Valley asparagus
Perfectly paired with Channing Daughters Scuttlehole Chardonnay

Yorkshire rhubarb

Ginger, vanilla

Passionfruit soufflé

Mango Crème Anglaise
Perfectly paired with Kikelet Tokaji Szamorodni

£65 per person (1890 kcal)

£25 supplement for dinner inclusive

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

Indulge in our optional wine tasting experience £30

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.