



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

Chefs Amuse

Pork belly Sacchetti

Perfectly paired with Tim Adams Foxlee Riesling

Native Scottish lobster

King prawn, shellfish bisque, samphire, preserved lemon

Perfectly paired with Villa Saletta Spumante Rosato di Sangiovese

Barber's 1833 vintage cheddar soufflé

Roast shallot, pickled grape, sable biscuit

Perfectly paired with Catena Chardonnay

Apple & cardamom parfait

Perthshire Roe Deer loin

Parsnip, winter cabbage, golden raisin, raspberry vinegar glaze

Perfectly paired with Spy Valley Pinot Noir

Valrhona chocolate mousse & bergamot mousse

Raspberry, caramellia

Perfectly paired with Lafage Maury Grenat

A selection of petit fours

£90 per person

£30 supplement for dinner inclusive

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

Indulge in our optional wine tasting experience £25

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.