

ROYAL ESTATE

Sandringham
 RESTAURANT MENU



Light Courses

Served 10.00am to 4.00pm

Free Range Scrambled Egg with Cley Smoked Salmon £9.25
 on toasted sourdough

Sandringham Pancakes with Norfolk Smoked Bacon £9.50
 and Sandringham honey

Homemade Three-Cheese Scone (V) £4.50
 with Sandringham golden IPA chutney

Estate Reared Pork Sausages £9.50
 with mushroom hash and poached duck egg

Portobello Mushroom Filo Tart (Ve) £8.50
 with spiced pine nut and parsley pesto with a light garden salad and
 mushroom hash

Main Courses and Soup

Served 12.00 midday to 4.00pm

Estate Venison Burger £12.50
 with Sandringham tomato chutney and potato wedges served with a light
 garden salad

Sandringham Seasonal Soup (Ve available) £5.50
 with salted croutons, fine herbs and sour cream served with cornbread

Estate Lamb and Ale Cobbler £12.50
 served with cheese scones and seasonal vegetables

Sandringham Venison Scotch Egg £6.90
 with piccalilli and a light garden salad

A Taste of Norfolk on a Board £16.50

Butcher's Open Pork Pie

Bowl of Seasonal Soup

Selection of Norfolk Cheese:

Norfolk Medlar, Wensum White, Binham Blue & Walsingham

Selection of Locally Cured and Cooked Meats :

Fennel salami, coppa, bresaola, pressed tongue

Served with Sandringham chutney and pickles with a light garden salad,
 corn bread, seeded loaf, sourdough and butter

Puddings

Served 10.00am to 4.00pm

Sandringham Orchard Apple Crumble (V) £6.50
 with toffee custard

Sweet Pancakes (V) £6.50
 with Sandringham honey served with vanilla ice cream from the Royal Jersey
 herd at Windsor

Cakes

Served 10.00am to 5.00pm

Homemade Fruit Scone (V) £4.25
 with clotted cream and Sandringham strawberry jam

Sandringham Afternoon Toasted Tea Loaf (V) £5.50
 with butter and blackcurrant jam

Giant Eclair (V) £4.25
 filled with Sandringham mead cream

*(V) suitable for vegetarians *(Ve) suitable for vegans

Allergies:

Please inform your server if you have any allergens, intolerances or dietary requirements we need to be aware of and we will be happy to talk through the options available. Please also ask for our allergen data sheet for any additional confirmation if needed.

Please be aware that due to the open plan nature of our kitchens we are unable to guarantee a complete absence of gluten, however, we do offer dishes and products that are made with non-gluten containing ingredients. Our products are also made where nuts, gluten, sesame seeds, milk, eggs, mustard, peanuts and soya are used, so may contain traces.

Our Suppliers:

We source our ingredients from as many local suppliers as possible.

CHILDREN'S MENU

Lunches

Served 10.00am - 4.00pm

Estate Pork Sausage, Scrambled Eggs
 and Baked Beans with Toast £5.50

Stack of Sandringham Pancakes (V) £5.50
 with Norfolk bacon and maple syrup

Sandwiches

Egg Mayonnaise (V) £3.95

Norfolk Ham £4.20

Cheese (V) £3.85

Served on a choice of bread with crisps and mixed leaves

Cakes and Desserts

Chocolate Brownie (V) £3.50
 with vanilla ice cream from the Royal Jersey herd at Windsor

Sweet Pancakes (V) £3.50
 with Sandringham honey and vanilla ice cream
 from the Royal Jersey herd at Windsor

Drinks

Cawston Press Juice Carton £2.00

Chilled Glass of Milk £1.65

Small Hot Chocolate £2.95

Babyccino £1.80

Teas

Our teas are specially blended for us in rural Norfolk

Tea pot for one £3.50*

Sandringham Breakfast

A blend of the world's finest teas give a distinctive and full bodied flavour

Sandringham Afternoon

A rich blend of Ceylon teas delivering a light and refreshing flavour

Admiral Grey

Combining teas from China, India and Ceylon gives a well-balanced, fragrant and fresh bergamot flavour

Lady Grey

A lighter tasting blend with hints of orange blossom and rose petals

Norfolk Gunpowder

A green tea that gives a delicious and subtle flavour

Coffees and Hot Chocolate

Freshly ground coffee made with beans specially selected and roasted in King's Lynn served with hot or cold milk*

Americano £3.50

A long black coffee freshly brewed

Flat White, Cappuccino or Latte £3.50

Cafetiere for one £4.75

Made with single origin Indian monsoon malabar

Mocha £3.75

Milky coffee mixed with chocolate and topped with cream and dusted with chocolate

Hot Chocolate £4.20

Served with fresh whipped cream and chocolate flakes

*Non-dairy milk alternatives are also available



Drinks

Sandringham Celebration Cocktail £7.50

A refreshing blend of Estate Gin, apple juice and Sandringham honey

White Wine

Winbirri Vineyard Norfolk Solaris 2019

An elegant nose of grapefruits, passion fruits and floral characters with tropical fruits and a crisp finish on the palate.

Glass 125ml £ 5.90

Bottle 750ml £26.00

Red Wine

Winbirri Vineyard Norfolk Reserve 2017

A full bodied juicy red wine with deep cherry colour, bursting with autumn fruits.

A perfect match for red meats.

Glass 125ml £ 5.90

Bottle 750ml £26.00

Prosecco

Glass 125ml £ 7.50

Bottle 750cl £37.50

Sandringham Golden IPA 500ml £4.50

A cold filtered amber ale produced locally using our organic spring barley

Sandringham Cider 500ml £4.50

Made from varieties of the finest apples grown, pressed and bottled on the Sandringham Estate

Soft Drinks

Sandringham Apple Juice 250ml £3.50

Produced from apples grown and pressed in the Sandringham Orchards

Bottled Still or Sparkling Water 330ml £2.50

Elderflower Lemonade 275ml £3.20

Lemon and elderflower flavoured juice drink with a touch of juniper

Orange and Grapefruit 275ml £3.20

Valencian orange and pink grapefruit with a touch of lemongrass

Raspberry Lemonade 275ml £3.20

Raspberry and lemon flavoured juice drink

Ginger Beer 275ml £3.20

Ginger beer brewed from malted barley and ginger with lemon

Sandringham House and Gardens

Visiting Sandringham house and gardens is via pre booked tickets, to book and for further information please visit sandringhamestate.co.uk or telephone 01485 544112



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PRINT READY ARTWORK

CLIENT NAME: Fortnum & Mason
CLIENT CONTACT: Kelly Smith
FILE NAME: SAND_MENU_Restaurant_AW2
DESCRIPTION: Double Sided Print Cardboard

START DATE: 20.09.21
ARTWORK SENT DATE: 28.09.21

COLOURS USED:



FINISHES USED:



GLOSS
VARNISH

CUTTER GUIDE:



CUTTER

**PRINT ON A3 TO MATCH
AFTERNOON TEA MENU AND
VOUCHER.**