

Light Lunches

Served 12.00pm - 3.00pm

Seasonal Soup (VG, GF) £7.50 Served with warm bread and croutons

Homemade Scotch Egg £10.50 Served with locally made piccalilli, fries and mixed leaves

Triple Cheese Scone (V) £5.50 Served with Sandringham ale chutney & butter

Seasonal Quiche (V) £11.95
With salad leaves and homemade coleslaw

Mushroom Risotto (V) £11.95 Flavoured with tarragon from our gardens served with garlic bread



Cottage Pie (DF) £14.95

Local butchers beef in a rich Sandringham ale gravy with creamy mashed potato, served with seasonal vegetables

Ham, Egg and Chunky Chips (DF & GF) £13.50 Norfolk baked ham with a fried egg and homemade chips

Lamb Curry (DF & GF) £14.95

Locally reared lamb marinated in aromatic spices served with basmati rice, poppadum and mango chutney

Vegan Chilli (VG) £13.50

A selection of seasonal vegetables cooked in a mild chilli sauce served with rice and fried tortilla pieces

Sandwiches

Served on today's choice of bread with dressed salad and crisps

Chicken and Smoked Cheese £8.25

Served toasted with pesto butter

Bacon, Lettuce and Tomato £8.25

Norfolk smoked back bacon with salad and mayonnaise

Falafel Ciabatta (VG) £7.95

With sauteed peppers and red onion served with a herby tomato sauce

Coronation Egg (V) £7.95

Free range egg with a lightly spiced curry and mango chutney mayonnaise

Add a bowl of fries (VG) £4.95

(V) suitable for vegetarians, *(VG) suitable for vegans (DF) Dairy Free

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

Allergies: Please inform your server if you have any allergens, intolerances or dietary requirements and we will be happy to talk through the options available or 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.

Desserts and Cakes

Served 12.00pm - 4.00pm

Sandringham Cream Tea (V) £8.95 Homemade fruit scone with clotted cream and Sandringham strawberry jam, served with a pot of tea

Homemade fruit scone (V) £5.50

With clotted cream and Sandringham strawberry jam

Sandringham Tea Loaf £7.50 Gun powder tea infused loaf served with butter and Sandringham blackcurrant jam

Cinnamon Apple Crumble (V) £7.50 Local apples with a cinnamon crumble topping served with custard or ice cream

Sticky Toffee Pudding (V) £7.50 Homemade sponge with a toffee sauce served with vanilla ice cream

Cake Slice £4.95

Please ask for today's selection

Children's Lunches

Breaded chicken fillet with fries and peas £7.50 Mini beef burger with fries £8.00 Pasta in a tomato sauce with hidden vegetables and a slice of garlic bread £8.00

Children's Sandwiches £ 5.25

Egg Mayonnaise (V) Norfolk Ham Cheddar Cheese (V)

Children's Desserts

Apple and cinnamon crumble (V) £4.95 with custard or ice cream

Mini Chocolate Brownie (GF) £4.95 with vanilla ice cream

Sandringham Ice Cream £3.95

One scoop of vanilla or chocolate or strawberry or plant based salted caramel (VG)

Our Suppliers:

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

Sandringham House and Gardens To visit Sandringham House and Gardens book online or visit the ticket office.

sandringhamestate.co.uk or telephone 01485 544112

Teas

Our teas are specially blended for us in rural Norfolk

Tea pot for one £4.2

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

Coffee and Hot Chocolate

Freshly ground coffee made with beans specially selected and roasted in King's Lynn

*served with hot or cold milk

Americano	£3.95
Flat White, Cappuccino or Latte	£3.95
Cafetiere for one	£4.95
Mocha	£4.25
Hot Chocolate Served with fresh whipped cream and chocola	£4.75 te flakes

^{*}Non-dairy milk alternatives are also available



Soft Drinks

Sandringham Apple Juice	250ml £3.75
Bottled Still or Sparkling Water	330ml £2.75
Elderflower Lemonade	275ml £3.50
Orange and Grapefruit	275ml £3.50
Raspberry Lemonade	275ml £3.20
Ginger Beer	275ml £3.20



Drinks

Sandringham Celebration Cocktail £8.95 A refreshing blend of Estate Gin, apple juice and Sandringham honey

White Wine

Corney and Barrow Blanc Cotes de Gascogne A blend of local grapes, Colombard and Ugni Blanc, this wine is fresh and zingy with white flower and lemon character.

Glass 125ml £ 6.50 Bottle 750ml £28.00

Red Wine

Corney & Barrow Rouge Vin de France A blend of Carignan, Grenache and Cabernet Sauvignon. The palate is structured yet silky with a long-lasting finish

Glass 125ml £ 6.50 Bottle 750m £28.00

Prosecco

Glass 125ml £ 8.95 Bottle 750ml £39.50

Beer and Cider

Sandringham Golden IPA 500ml £5.95 A cold filtered amber ale produced locally using our organic spring barley

Sandringham Cider 500ml £5.95 Made from varieties of the finest apples grown, pressed and bottled on the Sandringham Estate