

Valentines Menu 2019

Starters

- (V) Butternut squash and sweet potato soup, croutons
- (V) Lemon and thyme goats cheese croquettes, olive and rocket salad, basil dressing
- Ginger and chilli marinated tiger prawns, Asian salad, sesame and soy dressing
- Smoked salmon mousse, crispy capers, crostini, dressed leaves
- Truffle poached chicken, celeriac remoulade, herb oil
- Jerk marinated pork belly, mango, and lime

Main Courses

- Medallions of Norfolk beef, truffle mash, wild mushrooms, thyme jus
- Thyme marinated rack of lamb, dauphinoise potatoes, braised red cabbage
- Oven baked chicken breast, chorizo and chickpea ragout, roasted sweet potato
- Pan fried fillet of sea bream, crayfish and dill risotto, tenderstem broccoli, salsa verde
- Oven baked fillet of cod, parmentier potatoes, pea puree, tempura oyster
- (V) Oregano gnocchi, red pepper and sun blush tomato sauce
- (V) Coriander and cumin falafels, tomato, chilli and basil salsa

Desserts

- Dark chocolate mousse, poached cherries, sablé biscuit
- Red wine poached pear, cinnamon ice cream
- Apple streusel, cinnamon ice cream
- Tiramisu
- Selection of cheese and biscuits, grapes, celery, chutney

Coffee and Petits fours

£40.00