

Valentine's Dinner Menu



Canapés and olives



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Carpaccio of heritage tomato, peach sorbet, olive oil

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Pan seared Western Isle scallops, cauliflower and vanilla purée,
pancetta crumb, hazelnut dressing

Norfolk partridge breast, butternut squash purée, wild mushroom, beetroot foam, port jus GF

Spinach and ricotta stuffed pepper, quinoa,
tomato and basil compote, pine nuts, basil oil GF V

Sweet potato gnocchi, crispy sage, sage butter sauce and parmesan V

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Roasted fillet of turbot with mussel mousse, pink fir potatoes, fennel,
purple sprouting broccoli, clam butter sauce GF

Pan seared 28 day aged Hevingham fillet beef, slow cooked crispy oxtail,
confit beef fat potato, onion purée, roasted salsify, poached baby turnips, Madeira jus

Crusted Tavern Tasty pork fillet, creamed parsley mash potato, braised apple cabbage,
carrot purée, black pudding, red wine jus

Spinach and feta ravioli, sun blushed tomato dressing, baby turnips,
roast sprouting broccoli, crispy leeks V

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Prosecco and clementine granita, cinnamon short cake

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Coconut cheesecake, pineapple puree, rum poached peach,
pickled peach, almond, lime sorbet V

Rich dark chocolate torte, chocolate ice cream, white chocolate crumb, cherry ice cream V

Toffee apple and pear crumble with vanilla crème anglaise V

Norfolk and British Artisan cheese, celery, grapes & Norfolk Chutney V

Selection of homemade ice creams and sorbets V GF

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La cafetière, cappuccino, latte or espresso coffee and petits fours V

£55 per person

GF Gluten free

V Vegetarian