 **Valentine’s Dinner Menu**

Hors d'œuvres

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Pre starter of Cream of cauliflower and white onion velouté, sage and caraway seed foam GF V

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Salmon and prawn fishcakes, tartare sauce, wilted spinach, lemon dressing GF

Pan seared Western Isle scallops, butternut purée, glazed red cabbage, micro cress,

almond beurre noisette GF

Red pepper and Walsingham cheese tart, coriander infused mascarpone, lime vinaigrette,

red onion and cumin marmalade V

Smoked duck breast, celeriac and carrot remoulade, pickled pear, mustard dressing, pea shoot salad GF

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Fillet of halibut, crayfish and paprika risotto, kale, carrot pearls, roast red pepper dressing GF

‘Chateaubriand sharing platter for Two’

Thick cut tenderloin from the fillet head served with parmentier potatoes

and a medley of seasonal buttered vegetables

accompanied by bearnaise, green peppercorn and garlic butter sauce GF

Butter roasted chicken breast, bacon and scallion buttered mash, green beans, smoked baby carrots, tomato purée, redcurrant jus GF

Chilli cheese sweet potato casserole, chive sour cream, tender stem broccoli, watercress salad GF V

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Pre dessert of pomegranate and hibiscus jelly, ginger and yoghurt, shortcake crumb \* V

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Vanilla crème brulée, Biscoff tuille biscuit, raspberry sorbet \* V

Assiette of chocolate, chocolate chip cookie dough, chocolate fudge financier,

white chocolate ice cream, torte V

Brioche bread and butter pudding, crème anglaise, apricot compote V

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

European and Tropical fruits GF V

Selection of homemade ice creams and sorbets GF V

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

GF Gluten Free Dishes

\* Dish that can be made Gluten Free

V Vegetarian

***£60.00 per person***