 **Valentine’s Dinner Menu**

Hors d'œuvres

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Pre starter of Tomato and courgette velouté with basil foam GF V

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Slow roast belly pork, bramley apple gel, red cabbage, red wine jus GF DF

Pan seared Western Isle scallops, pea purée, crispy parma ham,

lemon and caper dressing, pea shoot salad GF DF

Smoked mackerel and chive pate, sour dough crisp, yoghurt and dill dressing,

sun blushed tomato, micro leaf salad \*

Goat’s cheese and red pepper roulade, coriander oil, courgette ribbons,

brioche crouton, balsamic glaze \* V

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Grilled cod fillet, chive rösti, wilted spinach, petits pois, pak choi, light thermidor sauce GF

‘Chateaubriand sharing platter for Two’

Thick cut tenderloin from the fillet head served with sauteed new potatoes

and a medley of seasonal buttered vegetables

accompanied by bearnaise, green peppercorn and garlic butter sauce GF

Roast duck breast, dauphinoise potatoes, green beans, carrot puree, roast swede, plum jus GF

Butternut squash and roast garlic risotto, sage mascarpone, rocket and pine nut salad GF V

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Pre dessert of glazed lemon tart, meringue, raspberry sorbet V

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Vanilla crème brulée, cinnamon shortbread, hibiscus sorbet \* V

Warm double chocolate brownie, malted milk ice cream, salted caramel sauce, cherry compote V

Spiced poached pear, pistachio nut crumb, vanilla ice cream, red wine syrup V

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

European and Tropical fruits GF V DF

Selection of homemade ice creams and sorbets GF V can be DF

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

GF Gluten Free Dishes

\* Dish that can be made Gluten Free

V Vegetarian

DF Dairy Free

***£70.00 per person***