

Valentine's Dinner Menu



Hors d'oeuvres

Pre starter of roast tomato and courgette velouté with Walsingham and basil foam GF V

Slow confit duck leg crispy bon bon, roast plum aioli, watercress, mustard dressing DF
Smoked haddock and crayfish potato fishcake, thermidor sauce, pak choi, pea shoot GF DF*
Seared scallops, butternut squash puree, pomegranate dressing, shimeji sautéed mushrooms GF DF
Sun blushed tomato, goat cheese and basil tart, pesto ice cream, micro leaves, balsamic V

Sea bass, parmentier potatoes, baby corn, pea purée, wilted spinach, lemon beurre blanc GF DF*

'Chateaubriand sharing platter for Two'

Thick cut tenderloin from the fillet head served with shallow fried new potatoes
and a medley of seasonal buttered vegetables
accompanied by bearnaise, peppercorn and garlic butter sauces GF DF*

Pancetta wrapped pork fillet, pomme anna, pear and sage gel, savoy cabbage, glazed carrot,
redcurrant jus GF

Tender stem broccoli, Binham blue, spinach rosti pancake, mustard dressing,
roast root vegetables GF

Pre dessert of lemon posset with tuile biscuit

Eton mess; Chantilly cream, meringue, strawberry, strawberry ice cream GF
Chocolate delice, crème Chantilly, toffee chocolate sauce, chocolate shard GF*
Vanilla panna cotta wrapped in amaretti biscuit, blueberry sorbet, brandy snap GF*
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

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

GF Gluten Free Dishes

GF* Dish that can be made Gluten Free

DF Dairy Free

DF* Dish that can be made Gluten Free

V Vegetarian

£79.95 per person