

Valentines Menu

2 course £41 per person, 3 course £49 per person

Friday 13th February, Saturday 14th February &

Sunday 15th February

To Start

Enjoy a glass of Prosecco on Arrival

French onion soup, gruyere croute D, C, G, SD

Burrata & heritage tomato salad, basil and fried capers D

Pork and duck rillettes, pickled vegetables, toasted rosemary focaccia G, D, SD

Prawn and chorizo bruschetta G, SD

Brancaster mussels, in spiced tomato sauce C, SD

Main Event

Five bean chilli, spiced guacamole, tortilla crisps, pickled vegetables SD, C, D

Butternut squash ravioli, olive ragu, rocket and parmesan G,D,E

Beef wellington pomme anna, celeriac puree, roasted carrot, bean bundle, port jus G, C, S, D

Monkfish wrapped in spinach & Parma ham, Thai green sauce, fragrant rice, pack choi F, D

Salmon roulade, filled with shrimp mousse, wrapped smoked salmon, lemon and herb arancini, sprouting broccoli, dill sauce F, D, G, SD

Pork tenderloin porchetta, horseradish mash, black pudding bon bons, wild mushroom & madeira sauce, kale SD,D,G,E,C,M

Chicken Kiev Caesar salad, sweet potato fries G,F,D,E

To Finish

Mini dessert Sharing plate

Strawberries, brownie, profiteroles, Eton mess, chocolate orange cheesecake. G, D

or

Apple and rhubarb crumble, vanilla infused custard G, D

Raspberry posset, shortbread biscuit G, D

Local cheese board G, D

Pre-booking for this menu is essential please call 01553 660492

E= contains egg, G= contains gluten, D= contains dairy, N= contains nuts, F= contains fish, SD= contains sulphur dioxide, MU= contains mustard/mustard seeds, MO= contains mollusc, CR= contains crustaceans, S= contains sesame seeds, C= contains celery, L= contains lupin, SO= contains soya, GFA= gluten free available, VE= vegan

If you have a food allergy, please ask server to see allergen file. Many of our dishes can be adapted to suit. All dishes may contain traces of nuts and all other allergens; fish may contain traces of bones.