

Valentines Day Menu

Served 6pm-9pm. Booking is essential.

There is no need to book if on a "Dinner Bed & Breakfast" tariff.

STARTERS

tian of hot smoked salmon

spiked with horseradish and served with melba toast

warm asparagus wrapped in Bayonne ham

on a tomato and black olive compote

baked red onion, goats cheese and thyme tart

with wild rocket and balsamic vinegar

MAINS

grilled fillets of sea bass

on parsley crushed potatoes with leeks and a mussel velouté

roasted sirloin of prime Norfolk beef

with gratin potatoes, caramelised shallots and wild mushroom cream

ballotine of free range chicken

with black pudding farce, braised savoy cabbage and fondant potato

Vegetarian

chargrilled mediterranean vegetable risotto

with rocket and pesto

DESSERTS

crème brûlée with homemade sable biscuit and raspberry compote

chocolate marquise with Cornish clotted cream and chocolate sauce

fruits of the forest and Drambuie delice with vanilla cream

Three courses - £25.00

(includes a complementary glass of champagne on arrival)

For residents on a "Dinner Bed & Breakfast" tariff your rate includes any choice of three courses from this menu.