



Valentines day 2012

fresh local produce prepared with care by our team of chefs

on arrival

pink fizz sparkling cocktail

to start

bloody mary soup served with homemade bread

seafood mosaic with smoked salmon mousse and horseradish cream

chicken and ham terrine with fruit chutney and toasted bread

to follow

wild mushroom and goats cheese risotto with goats cheese fondant and bruschetta

pan roasted pollock with spicy crab cakes, buttered spinach and cauliflower puree

seared sirloin of beef with braised oxtail, lyonnaise onions and sauté potatoes

to finish

assiette of chocolate to share a selection of miniature chocolate treats

banana bavouis with banana crisp and toffee ice cream

cheese platter suffolk hawkston and norfolk binham blue cheese with crackers, fruit and old specked hen chutney

all of our desserts are homemade and are suitable for vegetarians ✓

£35

*we strive to source our produce from local suppliers
to support local businesses and bring you the freshest possible ingredients*

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