



Valentines Dinner

CANAPÉS

Savoury mini doughnuts

Confit duck and hoi sin sauce, cucumber and spring onions, Sparkenhoe blue & red onion jam

TO START

Artichoke and Autumn black truffle velouté

Bacon jam and cheddar cheese straws

Plateau de fruits de mer, to share

Fresh oysters, tempura tiger prawns, hot smoked salmon, brown shrimp on toast with charred lemon, sautéed samphire & cajun mayonnaise

Beef carpaccio

Gentleman's dressing, crispy quail's eggs, shaved Parmesan cheese, pink pickled shallots

TO FOLLOW

- To share -

Roasted barrel of Scottish beef fillet

Duck fat triple cooked chips, roasted Portobello mushroom & vine plum tomato, caramelised onion
Bearnaise & pink peppercorn sauces, seasonal vegetables, winter salad

Trio of Suffolk pork

Roasted treacle glazed loin wrapped in smoked streaky bacon
Slow braised cheek
Crispy confit belly

Celeriac & apple potato press, parsnips, red cabbage purée, caramel apple jus

Pan roasted halibut & caviar

Spinach pommes purée, buttered leeks, rainbow baby carrots, champagne sauce

Twice baked cheese soufflé

Creamed spinach & nutmeg, smoked leeks, roasted shallots

TO FINISH

Treats for two

Mango soufflé, white chocolate sauce
Passion fruit curd tart, raspberry sorbet
Millionaires chocolate pavé with a jam doughnut shot
Or

Baked Camembert with rosemary & garlic, bread tuilles

(20 minutes)

Or

A selection of local artisan cheese

Biscuits grapes, celery, chutney

Back to mine

Coffee or tea and chocolate dipped strawberries

£58 per person



Food allergies & intolerances

If you are unsure of the allergen content of a dish please ask a member of the waiting staff who will check with the chef