

VALENTINES MENU



Pan-fried king scallops

Black pudding, chorizo & bacon, cauliflower puree

Homemade Chicken Liver and Cognac Pate

Red onion chutney & toasted brioche

Seafood assiette

Greenland prawns, Cromer crab & oak smoked salmon

Marie-rose dressing

Homemade French onion soup with cheese crouton

Tiger prawns in tempura batter

Sweet chilli & soy dip

Twice baked goats cheese souffle (v)

Balsamic Dressing



Char-grilled 10 oz sirloin steak

28-day dry aged, field mushrooms & tomato,
chunky chips & peas

Breast of chicken au poivre

Peppercorn sauce, crushed new potatoes, spinach

Braised beef cheek

Horseradish mash, roasted root vegetables, red wine jus

Wild halibut loin, smoked salmon & creamed leeks

Crushed new potatoes & samphire

Smoked haddock Monte Carlo

Cheese sauce, creamed potatoes, spinach, poached egg

Mediterranean vegetable tart

Provençale sauce, new potatoes & seasonal vegetables



Karen's homemade desserts

Orange & cinnamon sponge pudding

Marmalade sauce, whisky cream

Passion fruit & raspberry Eton mess cheesecake

Tiramisu

Vanilla creme brulé, cream & berries

Coffee & Mints

£40.00 per person

