

Valentines Special

4 COURSE MEAL £54.95

FIRST STARTER

Tasting platter

Salmon tartare, guinea fowl and pork paté en croute, stilton and vintage port toast, vegetable and spicy hummus dips, vitelotte potato crisps

SECOND STARTER

Scallop bouillon

Lime, coriander and shellfish bouillon, seared scallops, clams, oriental vegetables

MAIN COURSE

Beef

Grilled fillet of Aberdeen Angus beef, vintage Port and green peppercorn sauce, Dauphinois potato

Or

Salmon roulade

Warm salmon roulade stuffed with crab and ricotta cheese cooked at low temperature, pan fried cucumber and tomato salsa, topped with lemon grass cream

DESSERT

Trio of desserts

Assortment of mini desserts, chocolate fondant with raspberry centre, passion fruit parfait, cherry chocolate and mango cylinder

Or

French and Suffolk cheese board

Served with baguette, biscuits, grapes, spicy onion chutney, walnuts, celery

Please tell the management if you have any nut or other allergies