

Valerine's Menu

Butternut Squash Velouté (v)
with wild mushrooms confit and spiced chestnut crumble

Smoked Salmon Tartar
with Horseradish and chive potato salad, rocket and lemon dressing

Salad of Goats Cheese Mousse
with walnut and beetroot, rye bread croute and blood orange dressing

Norfolk Crispy Pork Belly
with toffee apples, black pudding bon bon and balsamic reduction

Champagne Sorbet
with blueberries

Chateaubriand for Two
with cowboy butter, grilled cherry vine tomato, onion rings, Jenga fries and peppercorn sauce

Flash Cooked Sea Bass Fillet
with silver onions, potato parmesan velouté, sun dried plum tomatoes and truffle oil pea purée

Forest Mushroom and Roast Celeriac Purée Pithivier (ve)
with confit garlic crushed potatoes, truffle rocket salad and chive oil

Dessert to Share
rich chocolate fudge cake, strawberry & fresh cream sable, strawberry flan and chocolate dipped strawberry

Peach and Almond Clafoutis
with salted caramel ice cream

Vegan Caramelised Biscuit Cheesecake
with chocolate hazelnut ice cream mochi & exotic fruit salsa

