

Valentines

SPECIAL MENU

Accompanied by a live Saxophonist

Glass of Prosecco on arrival

CANAPÉS

Smoked Salmon & Cream Cheese Blinis GFO

Roasted Tomato, Garlic & Basil Mini Bruschetta. GFO, V



STARTER

Crispy Jerk Duck Pancakes, pickled Red Onion, Rocket Salad

French Onion Soup, Comte Cheese Crouton V

Sautéed King Prawns, Roasted Tomato, Garlic & Chillies, Extra Virgin

Olive Oil on Toasted Ciabatta GFO



MAIN COURSE

Upton Chinese Water Deer (venison) - 3 ways

Using a combination of Roasted Loin, Haunch & Saddle with a Ruby Port sauce, Shoulder Pie with Red Wine and Redcurrant. Served with

Gratin Potato, Bacon fried Savoy Cabbage, Seasonal Roots. GFO

Caister Smoked Haddock

Sauce Hollandaise Crispy poached Duck Egg, Pancetta, Asparagus,

Wilted Spinach, Potato Purée GFO

Wild Mushroom Risotto

30 month aged Parmesan, Rocket, Chilli Crème Fraiche GFO, V



DESSERT

Chocolate Mousse with Shortbread

Strawberry Pavlova GF

Tiramisu

2 Course - £26.95

3 Course - £29.95

Booking & Pre-order Essential