



St Valentine's Day Thursday, 14 February 2019

Chicken, leek and potato broth
With gnocchi dumplings and truffle oil

Crab cakes with wasabi guacamole
Cromer crab lightly flavoured with chili, ginger and lemon grass,
rocket & cucumber salad, wasabi and guacamole purée

Mozzarella, saffron and sweet basil arancini balls
Spicy Arrabbiata sauce, shaved Parmesan and fried basil

Croustade of smoked duck & quail's egg
Creamy mushroom duxelle, homemade Dijon mayonnaise, celeriac remoulade, basil pesto



Dry-aged rib of local beef
Served pink with chateau potatoes, tender stem broccoli, fine beans,
brandy peppercorn sauce

Lobster ravioli
Buttered spinach, basil crisps, buttered greens, lemongrass and chervil bisque

Local, free-range breast of chicken
Potato gratin, wild mushroom café au lait sauce

Roasted garden vegetable and Parmesan risotto
Sautéed asparagus, Parmesan wafer, pesto dressing, garden herbs



Panna cotta with wild strawberries and mango coulis
Italian set cream with fresh vanilla seeds, vibrant wild strawberries and mango

Chocolate mousse with oranges and whisky
Genoese base flavoured with Drambuie, fresh orange segments

Cappuccino crème brûlée
Vanilla cream with Baileys, rich caramel, almond and sugar puff pastry sticks

This menu is £32.50 per person

Why not treat your best beloved to a night in one of our glorious bedrooms with this fabulous, 3-course dinner for two, Norfolk starry skies and a hearty full English breakfast in the morning. When you check in you will find a chilled bottle of Prosecco and two glasses in your room with a beautiful red rose and some hand-made local chocolates.

All this for just £155 in a classic or deluxe bedroom or upgrade yourself for a small premium. Call our team and book in now while we still have rooms!