

THE LINKS

14th Valentine's Dinner

Starters

Roasted Sweet Potato & Carrot Soup (V)
Onion bhaji, coriander creme fraiche

Rosemary Bruschetta of Wild Mushrooms (V)
Poached egg, white wine & garlic cream, truffle essence

Seafood Chowder
Garlic Slice

Baked Camembert with Garlic & Rosemary Infused (V)
(share or not !!)
Fig chutney, mixed olives, warm ciabatta

Terrine of Chicken, Duck & Garden Herbs
Picalilli garnish, orange salad, Cumberland sauce

Main Courses

Braised Daube (GF)
Horseradish mash, roasted root vegetables, confit shallot, red wine jus

Confit Leg of Duck (GF)
Fondant potato, roasted red & cauliflower, kale, cherry jus

Roast Fillet of Pork (GF)
Dauphinoise potato, sticky red cabbage, roasted carrot, apple puree, Madeira jus

Steamed Fillet of Plaice (GF)
Chive mashed potato, parsley carrots, tenderstem broccoli, sauce vierge

Roast Butternut Squash & Brie Roulade (V)
Wild mushroom and puy lentil stew, roasted fennel

Desserts

Chocolate & Raspberry Tart
chocolate sauce, fresh raspberries and sorbet, crumbled honeycomb

Vanilla Bean Brulee
Poppy seed shortbread

Mixed Berry Pavlova (GF)
Berry Sauce

Bread & Butter Pudding
Toffee Custard, clotted cream

Mango Jelly (GF)
Coconut ice cream, kiwi & pineapple salsa

Ferrero Rocher Sundae
Toasted hazelnuts, Chantilly cream, toffee ice cream, wafers, praline and chocolate ganache, honeycomb crumbs

Norfolk and British Cheese board
Homemade chutney, celery, grapes and biscuits

bit of This is correct at time of printing but may be changed due to market forces. If you are concerned about the presence of allergens in our foods? Please ask for more information about dish ingredients. Fish dishes may contain small bones