



The
Norfolk Mead
HOTEL • SPA • VENUE

VALENTINES DAY
£85 PER PERSON

BREAD Multi Seed Japanese Milk Bread, Salted Butter

PRE STARTER Leek & Baron Bigod Veloute, Rosemary Dumplings, Leek Oil

FIRSTS Mixed Game Pate En Croute, Duck Fat Emulsion, Pear Chutney, Hazelnut & Smoked Duck Salad, Quails Egg Cured Trout, Ponzu, Puffed Grains, Miso Taramasalata, Sesame, Pickled Cucumber, Trout Roe, Cracker Pigeon Wellington, Puy Lentils, Boudin Noir, Cavolo Nero, Bacon, Roasted Garlic Dressing, Jus Nortons Lavender Cheese Dumplings, Jerusalem Artichoke Three Ways, Smoked Beetroot, Tarragon, Almonds Scallops, Chorizo Ragu, Roasted Peppers, Manchego, Saffron Aioli, Basil Dumplings, Puffed Rice, Basil Oil

SECONDS Côte Du Boeuf To Share Served With, Skin On Chips, Beef Fat Stuffing, Caesar Salad, Peas à La Francais £10 Supplement
Sea Bass, Shrimp Cake, Leek Puree, Parisian Vegetables, Leek Ribbons, Samphire, Champagne Sauce
Salmon, Smoked Haddock Croqueta, Sea Vegetables, Cauliflower, Smoked Haddock Sauce
Morel Stuffed Chicken, Celery, Cavolo Nero, Roasted Garlic Kiev, King Oyster Mushroom, Albufera Sauce
Celery, Mushroom & Manchego Filo Parcel, Onion Puree, Smoked Beetroot, Kale, Balsamic Onions, Cepe Sauce

THIRDS Chocolate Nemesis, Hazelnuts, Cherry Gel, Salted Caramel Ice Cream, Malted Milk Puree
Dubai Inspired Opera Cake, Coffee Caramel Custard, Mascarpone Ice Cream, Pistachio, Coffee Crisp
Passion Fruit & Ginger Cheesecake, Doughnuts, Orange Caramel, Kiwi & Mango Salad
Crème Brûlée, White Chocolate, Strawberry & Elderflower Sorbet, Shortbread Crumb

Additional Cheese Course ~ £15 Supplement
English Cheese Board, Curried Peach Chutney, Grapes, Celery, Multiseed Crackers To Share

Tea or Coffee Served With Petit Fours