

Put some spice into your Valentines Night

Valentines Night Gourmet Dinner

A glass of bubbles on arrival

The Chilli farms' famous jalapeño, onion and garlic bread loaf and butter

TO START

CHOOSE FROM

Creamed potato soup with sautéed chorizo and herb oil

xOx

Sweet sticky prawns in mild chilli, lemon and coriander with smoky chipotle chilli mayonnaise

Or to share

Baked camembert with homemade toasts and vegetable crudités

TO REFRESH THE PALATE

Passion fruit sorbet

TO FOLLOW

Choose from

Roast Asian style Sea bass with spring onions, rondells of fresh chilli and steamed Bok Choy in light soy,

Ginger and lime broth with coconut rice

Or to share

21 day aged cote de beef (rib eye on the bone) with chunky chips, mushroom and tarragon sauce,

Red wine glaze, with baby carrots and haricot verts

xOx

Risotto cakes coated in crispy pankco crumb with flame roast pepper sauce and coriander oil

Served with buttered rib boned vegetables

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Valentines Night Gourmet Dinner continued

TO FINISH

Choose from

An assiette of desserts

Rich chocolate brownie with a hint of chilli

Mango ice cream with pistachio biscotti

Coconut pannacotta with roasted chilli pineapple

Or for the more daring try the hot!!! Naga chilli and hazelnut ice cream and the chocolate cookie and Naga chilli

xOx

A British cheese board

Suffolk gold, Norfolk white lady, and Bingham blue with caramelized walnuts grapes celery and apple

Freshly ground coffee and homemade petit four

£29.95 per person

(Pre-order and £10 non-refundable deposit required with booking)

DRINKS MENU

Please note that we have a restricted drinks list which is inspired by local producers to promote the best of our region, to include:

Aspalls ciders

Calvors lagers

St. Peters Brewery bottled beers

Shawsgate Vineyard wines

Sparkling soft drinks from Breckland Orchard

Manic Organic natural fruit juices from James White Drinks

Maynard Orchard apple juice

