

# *Valentine's Menu*

## *Starters*

*Roasted tomato soup with parmesan croutons  
and a homemade bread roll*

*Old Cannon smoked chicken with avocado, mango and rocket with a vinaigrette  
dressing*

*3 fresh oysters with mignonette dressing, Tabasco and lemon*

*Pickled spiced pear, chicory, walnut and blue cheese salad*

## *Mains*

*Minute steak with pan heggerty served with roasted cherry tomatoes, green beans  
and béarnaise sauce*

*Chicken breast wrapped in Parma ham with sage served with a white wine garlic  
sauce, creamy mash potato and thyme sautéed leeks*

*Conchiglie rigate stuffed with artichoke, spinach and ricotta topped with chilli  
tomato sauce and parmesan*

*Pan fried salmon with beetroot boulangere wilted kale and an anchovy, mussel and  
caper butter*

## *Desserts*

*Peanut butter and dark chocolate cheesecake with chocolate sauce*

*Strawberry shortbread stack with passion fruit sorbet and strawberry coulis*

*Sticky toffee pudding with toffee sauce and custard*

*English cheeseboard with Miller's damsel wafers and Suffolk sticky pickle*

*3 Courses, 2 people, 1 price  
£50 per couple*