

valentines dinner...

starter...

Dedham Vale beef carpaccio

with crisp veal sweetbreads and black pepper mayonnaise

Glazed garden pea and leek tart

air dried tomato, curly endive and herb oil

House smoked Scottish salmon

with a traditional garnish of shallots, capers and granary bread

Tortellini of tiger prawn in lime and coriander

Asian flavours and salfrino vegetables

Colchester crab mayonnaise and lobster in pickled kohlrabi

with peanut brittle and avocado

Salad of squab pigeon and boudin noir

roasted squash, watercress and cider reduction

intermediate...

Seared scallops and pork belly with watermelon

with apple and Aspalls reduction

or

Goats cheese crottin with fig and apple purée

main...

Roast rack of Suffolk lamb with Dijon and herb crumb

(for 2 to share carved at your table)

dauphinoise potato, ratatouille, creamed spinach and lamb jus

Creedy Carver free range duck breast

on leek, barley and truffle orzotto

Fillet of dry aged Dedham Vale beef Rossini

rosti potato, spinach and Madeira jus

Pan fried fillet of locally caught seabass

with crushed potato and lobster bourride

Whole roast poussin with sage and onion crush

cauliflower florets and roasted chicken gravy

Cep risotto with roasted artichoke (V)

deep fried hens egg, rocket and pine kernel salad

dessert...

Chocolate and Baileys fondant with hazelnut ice-cream
spiced orange curd

Lemon delice with blueberry compote
aniseed butter biscuit

Trio of chocolate and strawberry (to share)

Baked egg custard tart with nutmeg
charred banana and caramel sauce

Mango and coconut cheesecake
Malibu and pineapple sorbet

Selection of British and continental cheese
pear chutney, grapes and celery

Paddy & Scotts coffee with handmade chocolates

£82.00 incl VAT & service charge

dessert wine...

Weisser Riesling, Noble late harvest Paul Culver, South Africa

100ml glass

£9.50

Clos Dady, Sauternes, France

£7.50

Petit Manseng Doux, Cuvee Comte Phillip, Cabidos, France

£5.95

Moscato di Noto, Planete, Sicily

£7.50

These selections along with others are available by the bottle.

coffee...

Liqueur coffee with handmade chocolates

£7.75

Please note that some of our dishes may contain traces of nuts. Please speak to a member of our team if concerned.