



The  
**Norfolk Mead**  
HOTEL • SPA • VENUE

VALENTINES DAY  
£80 PER PERSON

BREAD

Sun Blushed Tomato Focaccia, Pesto Butter & Thyme Oil

PRE  
STARTER

Tomato Tom Yum Soup, Puffed Wild Rice, Coriander Oil

FIRSTS

Coronation Chicken Pressing, Smoked Chicken & Mango Scotch Egg, Baba Ghanoush, Lime Yogurt  
Hot Smoked Salmon, Lemon Ricotta, Pickled Samphire, Salmon Mousse, Crispy Capers, Linseed Crisp  
Lamb Belly, Spinach, Jerusalem Artichoke Pancake, Spiced Apricot Puree, Lamb & Paprika Jus  
Baron Bigod, Beetroot Tar Tar, Quails Egg, Parsnip Crisps, Smoked Beetroot, Spiced Pear Gel  
Scallops, Creamed Leeks, Spätzle, Trout Roe, Pickled Samphire, Crispy Leeks, Prosecco Butter Sauce

SECONDS

Cote Du Boeuf To Share Served With Beef Cheek Mac & Cheese, Skin On Chips, Caesar Salad, Braised Beef  
Stuffed Onion, Peppercorn Sauce & Blue Cheese Sauce ~ £10 Supplement  
Sea Bass, Lobster & Saffron Risotto, Smoked Dapple, Pickled Fennel, Leek Ribbons, Mange Tout, Bisque  
Blackened Cod, XO Tomato Ragu, Coriander Dumplings, Tenderstem Broccoli, Kewpie, Crispy Noodles  
Pork Loin, Katsu Parsnip Puree, Pork Belly, Pickled Apple, Kale, Pork Puff, Honey 5 Spice Jus  
Roasted Celeriac, Manchego & Chestnut Filo Parcel, Carrot Puree, Kale, Kohlrabi, Rocket Pesto Sauce

THIRDS

Chocolate Delice, Malted Milk, Honey Comb, Salted Caramel Ice Cream, Coffee Rye Crisp  
Rhubarb & Ginger Parfait, Vanilla Mascarpone, Italian Meringue, Poached Rhubarb, Hazelnut Biscuit  
Sticky Date Cake, Coffee Ice Cream, Oreo Sandwich, Toffee Sauce, Caramel Coffee Cubes  
Crème Brûlée, White Chocolate, Strawberry & Elderflower Sorbet, Short Bread 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

Please ask your server for allergen information.