



**THE
BRITISH LARDER**
Suffolk

Valentines Menu 2012

To Start...

Langoustine Bisque, Shellfish Bonbon, Fennel Cream

Duck Pastrami, Duck Terrine, New Season Rhubarb

Ash Baked Beetroot, Pickled Radishes, Goats Cheese Mousse (V)

To Follow...

Slow Cooked Fillet of Beef, Shin Croquette, Horseradish Cream, Red Wine Sauce

Pan-Roasted Sea bass, Smoked Bass and Cauliflower Brandade

Tasting of Suffolk Grown Celeriac, Wild Mushroom and Madeira Sauce (V)

To Finish...

Passion Fruit Parfait, Bitter Chocolate Ganache, Chocolate Crumb

Tiramisu, Coffee Sorbet, Roasted Hazelnut

East Anglian Farm House Cheeses, Apple Cheese, Sour Cherry and Walnut Bread

£37.50 per person

Booking is essential, 50% deposit will be required at the time of booking.
Pre-order your champagne or sparkling wine, please specify at the time of booking.

*We source a vast percentage of our produce from local farms and producers in the Suffolk region,
and if it's not available on our doorstep or in the hedgerows we go a touch further.
Our aim is to keep it as British as possible without restricting our culinary boundaries.*
