

SWAFFHAM

Valentine's Menu @ The Green Room Restaurant
Friday 14th and Saturday 15th Feb 2020

Starters

Fresh Onion Soup with Barbers 'award winning' farmhouse Cheddar crouton (V)

Parsnip Panna Cotta, walnuts, beurre-noisette, chervil and sorrel (V)

Seared Scallops, sweet potato puree, black pudding and root crisps

Baby Spinach and Goats Cheese Tart, peppery roquette leaves, beetroot and balsamic glaze (V)

Smoked Salmon & Pink Gin Parfait, caperberries, and lemon balm



Mains

Grilled Seabass Diamonds, Asian glaze, Cromer crab croquettes & vegetable julienne

Sautéed Chicken Supreme, stilton sauce, parsnip puree, sprouting broccoli, local kale

10oz Norfolk Prime Rib Eye Steak, hand cut chips, homemade onion rings, vine tomatoes, flat mushroom, béarnaise butter

Duet of Duckling; Confit leg, pan-fried breast, black pepper mash, baby leeks, rum, apple & pomegranate sauce

Winter Vegetable Casserole, classic creole tomato sauce, parmesan & oat crumble (v)



Desserts

Melting Chocolate Heart, coconut ice cream, raspberry ganache
Tangerine Mousse, vacherin meringue, candied zest, drunken segments
Toffee Crème Brulee, caramel shortbread, toffee sauce
Prosecco & Raspberry Posset, with Viennese biscuit

 $2 \ courses \ ^{£}21.00pp \mid 3 \ courses \ ^{£}27.00pp$ (v) = suitable for vegetarians