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## Valentines Dinner Menu 2019

Thursday 14th February 2019

### Canapés

Quail scotch egg, mustard and tarragon mayonnaise  
Tempura king prawn, garlic and caper aioli, lemon balm  
Mushroom and truffle mousse crostini

### Amuse Bouche

Roast cauliflower veloute, chive oil

### Starter

Glazed pig cheek, parsnip puree, crackling, parsnip crisps and calvados jus

### Fish Course

Pan fried Halibut, fennel and apple salad, potato dauphine and beurre blanc

### Meat Course

Venison loin, celeriac dauphinoise, purple tender steam broccoli, salt baked turnip puree and juniper and port jus

### Pudding

Chocolate fondant, pistachio ice cream and salted caramel sauce

### Cheese Board

Selection of Norfolk cheeses, crackers and chutney (*additional £5*)

### £60 Per Person

*Please note a £20 per head deposit will be required to secure the reservation.  
Vegetarian, vegan and any dietary requirements can be catered for on request.  
Please let us know in advance.*

Manager - Rebecca Woodrow    Head Chef - Nina Larner-Harrold    Sous Chef - Kyle Warner  
Please advise a member of the team if you have any special dietary requirements.  
All prices include VAT    Service charge is not included, all tips go to staff