

# The Royal Oak

## Valentine's Day Menu

### Starters

Pea Veloute with truffle

Confit of salmon with avocado and crème fraiche

Carpaccio of beetroot with a shaved pecorino cheese, caramelised figs,  
roasted hazelnuts

Boudin of chicken with braised celery, smoked bacon and ceps

### Main course

Pan-fried supreme of Greshingham duck with butternut squash, date puree,  
sauternes Sauce

Roast saddle of Local Venison, creamed cabbage, potato gratin sauce grand  
Veneur with redcurrants

Poached Fillet of halibut with vanilla, gem lettuce, fennel and grapes  
Boulangere potato

Rocket and lemon risotto with wild mushrooms

### Desserts

Vanilla Panna cotta with apple and blackberry

Iced Nougatine parfait with Citrus fruits

Bitter Chocolate Marquis with passion fruit

Selection of Cheese with chutney and biscuits

