

# Valentine's Menu

Monday 14 February 2022  
Sittings from 5:30pm - 8:30pm

£35 per person, advance bookings only. £10pp deposit required  
To book - 01379 676880 / foodhallgoodies@gmail.com

## Starters

Roasted red pepper soup with tarragon crème fraiche  
served with sun-blushed tomato focaccia bread.

Fresh figs, Parma ham with honey creamed goat's cheese, walnut & rocket.

Ham hock terrine with pea purée & crispy hen's egg.

King prawn in a coconut panko with a mango salsa,  
avocado purée & sweet chilli sauce.

## Mains

Pan seared fillet of seabass in a lemon, garlic & rosemary oil  
with stir fried green vegetables and tempura samphire.

Wild mushroom & spinach risotto infused with garlic & thyme,  
finished with a parmesan crisp & truffle oil.

Roasted Pulham duck breast, confit duck leg croquette &  
dauphinoise potato, with cherry gel & a sloe gin cherry jus.

Braised shoulder of lamb served with crushed new potatoes &  
cherry tomatoes, with a cumin butternut purée &  
finished with a roasted Red Pepper jus.

## Assiette of Desserts

Sharing platter of passion fruit cheesecake,  
meringue kisses on a Italian meringue with Chantilly cream and red berries,  
and chocolate brownie, chocolate ganache and cherry gel.

## Artisan British Cheese Board

A selection of fine British cheeses, artisan crackers, butter,  
Chef's chutney, grapes, celery and apple. (£5 supplement).

Why not enjoy with a glass of Port? Ask your server for details.