



From Strattons with Love;
spend your Valentines with us



Thursday 14th February 2019



Smoked haddock soufflé, horseradish crème fraiche

Chicken liver parfait, pickled onions, roast onion dressing, toasted sourdough

Citrus cured mackerel, ginger & dill dressing, yoghurt

Soup, seasonal from the veggie basket brought to us by local producers & gardeners, served with sourdough



To share...Roast whole pork tenderloin, potato rosti, braised leeks, roast baby carrots, cider mustard sauce

To share....Baked spatchcock seabass, griddled purple sprouting broccoli, potato terrine, lemon & caper beurre noisette

Seared venison loin, slow braised shoulder, potato terrine, oak smoked salsify

Slow roast celeriac, whipped goats cheese, griddled purple sprouting broccoli, green sauce

Roast cod, braised leeks, smoked bacon, tarragon

Roast cauliflower steak, cashew & garlic butter, crispy leaves



To share...Passionfruit & white chocolate pavlova

To share...Ultimate peanut butter ice cream sundae – peanut butter ice cream, roast peanuts, sea salt caramel, chocolate shards, honeycomb

Poached pear frangipan tart, vanilla ice cream

Dark chocolate ganache, passionfruit curd, crème fraiche

Caramelised white chocolate parfait, poached rhubarb, rhubarb crisps

The full cheese plate; local cheeses, biscuits & quince with roasted nuts

£45pp

Strattons Hotel, Ash Close, Swaffham www.strattonshotel.com
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