



Drayton Old Lodge

Valentine's Menu

Tuesday 14th February 2012

*Welcome once again to Drayton Old
Lodge*

*Six course Valentine
Celebration Supper*

*Your chef for the evening is Mr Alex
Firman and Ms Danielle Perrett will be
your harpist*

Tickets £35

Bon Appetite!

Booking essential

01603 861 666

events@draytonoldlodge.co.uk



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Canapés

Oysters 'au naturel' with shallot vinegar or a with a 'Bloody Mary' shot

Lobster, tomato and tarragon with caviar mascarpone, served on a silver spoon

Sprouting broccoli wrapped in cured Norfolk ham with honey mustard crème fraiche

Norfolk smoked salmon, hearts of palm remoulade, bleeding beetroot and sourdough crouton

Sweet onion and Binham Blue pizzetta fresh parsley and hazelnut salsa verde

To start

Baked potato and leek soup, smokey Norfolk cheddar crouton, chives and wild mushrooms

Grilled crevette, avocado, cucumber, romaine and fennel mayonnaise cocktail

Pressed Dingley Dell ham hock and green peppercorn terrine, piccalilli and brown toast

To cleanse the taste buds...

Champagne sorbet



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For main course

A dish for two people to share:

Roasted breast and confit leg of Gressingham duck,
fondant potatoes, bacon and sprout tops, peach
compote and
Red wine duck juices

... or for one

Crab, cod and smoked haddock fishcake, warm
shrimps, buttered kale and sauce mousseline

Real potato gnocchi, with baked tomatoes, spinach,
cream, Norfolk goat's cheese and foccacia crumb

Dessert

A dish for two to share

A pot of chocolate, vanilla mousse, pistachio pralines
and blackberries poached in Cassis

Rhubarb fool, shortbread heart, chocolate, orange
and almond arrow

Ginger snap with tutti frutti ice cream, and poached
pear,
Toasted pine nuts

Cheese

A plate of Norfolk hard and French soft cheeses to
share

Tea or coffee with rum truffles