

The Links Hotel 2018 Valentine Menu

To Start

Roasted Tomato and Red Lentil Soup

Herbed croutons, balsamic syrup

Bruschetta of Wild Mushrooms

Poached egg, white wine and garlic cream, truffle essence

Tian of Prawn and Poached Salmon

Compressed cucumber, shaved fennel salad, lemon and dill mayonnaise

Assiette of Cured Meats, Olives and Baked Camembert (for 1 or two)

Grape and fruit chutney, toasted rosemary focaccia

Terrine of Chicken, Apricot and Garden Herbs

Piccalilli garnish, apple salad, Cumberland sauce, toasted ciabatta

Main Course

Braised Short Rib of Beef

Horseradish mash, roasted root vegetables, confit shallots, red wine jus

Confit Leg of Gressingham Duck

Potato cake, roasted roots, chorizo and thyme sauce

Slow Roast Leg of Lamb

Duchesse potato, apricot and mint farce, sticky red cabbage, mashed peas, Madeira jus

Grilled Whole Plaice

Buttered baby potatoes, buttered broccoli, Chantenay carrots and baby leeks, pancetta, prawns and olive nage

Roast Lentil and Three Nut Loaf

Wild mushrooms and puy lentil stew, feta cheese salad

Desserts

Assiette of Chocolate

(sponge, smoothie, torte, brûlée, ice cream)

Salted Caramel and Chocolate Delice

White chocolate ganache, toasted mini marshmallows

Mixed Berry Pavlova

Berry sauce

Rhubarb and Almond Sponge Pudding

Strawberry preserve, traditional custard

Pineapple Jelly

Passion fruit sorbet, mango salsa

Rocky Road Sundae

Chunky brownie pieces, vanilla ice cream, Chantilly cream, chocolate sauce, marshmallows and Maltesers

Norfolk and British Cheese board

Homemade chutney, celery, grapes and biscuits

To Finish

Coffee and Mints



This is correct at time of printing but may be changed due to market forces.

If you are concerned about the presence of allergens in our foods?

Please ask for more information about dish ingredients.

Fish dishes may contain small bones