

Valentines Day Dinner at the Riverside Restaurant

Watercress Soup with Brie, Pine Nut and Lemon Toast

Pressing of Smoked Ham Hock and Corn Fed Chicken with Marrow Pickle

Buffalo Mozzarella with Candied Aubergine, Preserved Tomato and Fennel Salad

Cromer Crab Pate with Baked Baguette, Fennel and Apple Salad

Passion Fruit Sorbet with Honey Tuille

Corn Fed Chicken with Fondant Potato, Carrot Cream, Poached Celery and Wild Mushroom Sauce

Rump of Fell Bred Lamb with Welsh Onion Cake, Braised Leeks, Thyme and Borlotti Bean Sauce

Scottish Salmon with Bubble and Squeek, Potage of Young Vegetables, White Beans and Tarragon

Gratin of Winter Vegetables with Creamed Mushrooms, Artichokes and Black Truffle

Chocolate Pudding with Praline Ice Cream and Chocolate Sauce

Plate of Cumbrian Artisan Cheese with Celery, Dried Fruits and Biscuits

Norfolk Black Treacle Tart with Orange Zest Mascarpone

Mango Cheesecake with Chocolate and Coconut Bon Bon

Coffee and Petit Fours