



Valentine's Day Dinner

Saturday 11 February 2012

Tuesday 14 February 2012

Pre-booking only

Amuse Bouche

Pea & mint soup

To Start...

Bottisham smoked salmon, salad of red onion, dill, lemon, rocket & beetroot puree

Chef's sweet potato soup, chorizo lardons, heart croutons
Available as (v)

Baked breast of duck in five spices, mango, cucumber & red onion relish, watercress, sweet chilli dressing

Assiette of the above for 2 to share

Pithivier heart of wild mushroom, Binham Blue cheese, baby spinach, tomato coulis (v)

Mains...

Fillet of seabass, crayfish, tomato & spinach risotto, citrus oil

Jambonette of chicken Moulin rouge, chicken breast stuffed with sausage meat, red pepper & tarragon wrapped in bacon, Lyonnais potato, Maderia jus

Norfolk lamb rump, sweet potato dauphinoise, sauteed mushroom & spinach, thyme red wine jus

Roast chateaubriand of 28 day aged fillet steak, chef's chips, portobello mushrooms, roasted roots, strawberry port wine jus (for 2 to share £5pp supplement)

Roasted butternut squash filled with med veg, goats cheese & pine nuts

To Finish...

Raspberry & vodka crème brulee, almond tuiles

Champagne & coconut panna cotta, pear & red berries compote, macarons

Chocolate fondue with homemade choux buns, flapjack, fruit & marshmallows (for 2 to share)

Local cheeses, biscuits, grapes & chef's chutney

Coffee and Nibbles

£37.50 per person

To reserve a table please call 01638 711001

Card details taken to secure booking

The Olde Bull Inn

The Street ● Barton Mills ● Mildenhall ● Suffolk ● IP28 6AA

www.bullinn-bartonmills.com