



## Valentine's Day Dinner

Sunday 14 February 2010

Saturday 13 February 2010

Pre-booking only

### To Start...

Roulade of Bottisham smoked salmon with dill and  
crème fraîche, avocado coulis and lemon oil

Bubble & squeak soup garnished with  
frazzled bacon & heart shaped croutons

Chicken skewers with a Reggae Reggae sauce  
and pan fried pepper salad

#### **Assiette of the above starters (for 2 to share)**

Bottisham smoked camembert baked in its box  
served with warm bread (for 2 to share)



### Mains...



Roasted Lowestoft cod topped with a lemon, coriander and  
caper tapenade served on creamy spinach risotto  
and drizzled with citrus oil

Oven roasted local duck breast accompanied by a confit of  
red cabbage served with a rich maderia sauce and  
fondant potatoes

Roast Chateaubriand of properly hung local beef for 2,  
green beans wrapped in bacon, confit tomato, flat mushrooms,  
roasted shallots and pommes frites with cracked black pepper  
sauce on the side (£5 per person)

“Happy chicken” with spinach & brie, served with a creamy wild  
mushroom & Pinot Grigio sauce & mashed potatoes

Butternut squash, leek, potato and Suffolk blue cheese  
in a puff pastry tart



### To Finish...



#### **Trio of valentines desserts for 2 to share**

Passion fruit tart, fruit kebabs with warm chocolate dip,  
and a shot of white chocolate mousse

Amaretto Crème brulee served with chat du langues biscuits

Chef's sticky toffee pudding with rock salt caramel  
and vanilla pod ice cream

Selection of local cheeses, served with biscuits, chutney & celery

### Coffee & Mints

£37.50 per person

To reserve a table please call 01638 711001

Card details taken to secure booking

The Olde Bull Inn

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[www.bullinn-bartonmills.com](http://www.bullinn-bartonmills.com)