

## VALENTINES DINNER MENU

3 courses meal £39.95

### Gratinée

Scallops, cod, prawns, mushrooms, glazed cheese  
Béchamel sauce

### Chicken terrine

Chicken, sun dried tomato, wild mushroom terrine  
flavored with curry, onion chutney

### Smoked haddock

Smoked haddock and potato terrine wrapped in home  
smoked salmon, green leaves

### Mariners salad

Smoked duck, smoked chicken, Parma ham, tomato,  
green leaves, croutons, melon,

### Soup

Cream of carrot and coriander soup, crispy croutons

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### Beef fillet

Grilled Aberdeen Angus beef,  
green peppercorn and port sauce

### Lamb rack

Roast rack of English lamb, garlic crust, thyme jus

### Duck

Grilled breast of duck, sweet peach and five spice  
sauce

### Halibut

Poached fillet of halibut, lobster bisque

### Seabass

Grilled fillet of farm seabass, creamed mushroom  
mousse

### Risotto

Creamy carnaroli risotto with wild mushrooms and  
parmesan shavings,

All main courses served with vegetables and potatoes

## DESSERTS

### Traditional "Normandy" apple tart (x)

Served warm, vanilla ice cream

### Chocolate and pistachio brownie (x)

Warm, vanilla ice cream

### Vanilla Crème brûlée

caramelized sugar top

### Selection of homemade ice cream and sorbet

Choose three

Ice cream

Vanilla, milk chocolate, coffee

Sorbet

Apple, raspberry, mango

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### French and Suffolk cheese board

grape, spicy apple chutney

Biscuits + £4.00

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Coffee, Tea, herb tea 2.00

Double Espresso, 3.00

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### Champagne by the glass

House Champagne,  
Réserve Mariners £10.00