

# Squires

## Valentines Menu 2020

Glass of Champagne on arrival



Achill Island Smoked Salmon

Beetroot Blinis, Sour Cream, Pickled Shallot & Charlotte Potato salad

Seared Scallops, Squid Ink Risotto

Sautéed Coral, Sea Herbs, Salsa Verde

Denham Estate Pheasant Terrine

Braised Leeks, Pickled Heritage Beets, BlackBerry gel & Grilled Sour Dough

Polenta & Fire Roasted Red Pepper Croquettes

Grilled Aubergine, Artichoke Heart, Wild Rocket & Coriander Pesto (v)



Poached Turbot fillet filled with Lobster Mousse

Parmesan Mash, Sugar Snaps, Samphire & Pickled Baby Carrots, Tarragon Cream

Pan Fried Fillet of Beef, Jerusalem Artichoke Puree

Sautéed Chanterelles, Girolles, Broad Beans & caramelised Pancetta lardons, Truffle jus

Cannon of Lamb, Apricot & Thyme Farce

Creamed Leeks, Fondant Sweet Potato, Redcurrant Jus

Wild Mushroom, Scotch Egg

Butternut Puree, Heritage Beetroot Cubes, Tenderstem, Salsa Verde (v)



White Chocolate Bread & Butter Pudding

Golden Raisin & Apple Compote, Grand Mainer Glaze, White Chocolate Ice cream

Elderflower Crème Brulee

Frosted Berries, Tuille, Champagne Sorbet

Dark Chocolate Ganache & Passion fruit Cremeux

Raspberry Salsa, Chocolate Shards, Raspberry Sorbet

Selection of East Anglia's Finest Cheeses

Savoury biscuits, celery shavings, pear & fig chutney



Tea, Coffee & Petit Fours

£55.00 per person

Some dishes may contain nuts or traces of nut oils.

We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT.

We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to staff.

If you require information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.