

# BRASSERIE

AT BARNHAM BROOM



## VALENTINE'S DAY MENU

£39.95 per person

### STARTERS

Smoked tomato and pepper soup, pesto cream, crumbled goats' cheese

Gin and beetroot cured salmon, salted cucumber, lime crème fraiche, crispy king prawn

Caramelised onion hummus, raw vegetables, marinated artichokes, aubergine caviar, sun-blushed tomato croute, Nocellara olives  
(sharing board for two)

Meat platter of cured meats, peppered rare beef, smoked chicken, soused shallot, cornichons  
(sharing board for two)

Add two Brancaster oysters to any platter - £4  
*Choose au natural or shallot salsa and chilli*

### MAINS

Charred sirloin steak, confit cherry tomatoes, watercress and rocket purée, baked red onion, Pont Neuf potatoes

Thyme and garlic baked chicken breast, creamed spinach, wild mushrooms, pancetta, potato terrine

Pan-seared sea bream fillet, parmentier potatoes, saffron cauliflower purée, cumin roasted cauliflower, parsley oil

Individual halloumi and roasted vegetable wellington, red pepper fondue, roasted baby beetroot

### DESSERTS

Passion fruit panna cotta, mango sorbet, passion fruit macaron

Rhubarb and blood orange iced parfait, dehydrated orange, caramelised oranges, ginger crumb

Cheeseboard selection, homemade chutney, crackers, grapes

Rich dark chocolate nemesis, white chocolate cheesecake, chocolate pot, cocoa nibs, vanilla marinated strawberries  
(sharing board for two)

### TEA & COFFEE

Food allergies and Intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.