



## The Kings Arms Fleggburgh

### Valentines Menu 2019

**Norfolk Lobster Bisque**  
Aged parmesan & garlic aioli

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**Chicken Liver & Brandy Parfait**  
Baby gherkins, apple & prune puree, baby herbs & toasted brioche

**“Gin & Tonic” Cured Wild Fjord Sea Trout**  
Smoked trout mousse, warm trout cake, blow torched cucumber, pea & dill emulsion

**Baby Beetroot & Goats Cheese Salad (V)**  
Goats cheese curd, crispy beignets, pickled baby beets, toasted hazelnut & watercress

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**Fillet of 36 Day Aged Norfolk Beef**  
Fondant potato, baby carrots, beetroot, celeriac, wild mushrooms,  
buttered spinach, hollandaise & lardon jus

**Pan Roasted Fillet of Sea Bream**  
Paella risotto with Spanish chorizo and Atlantic prawns with roasted red peppers, tomato, saffron, coriander and baby herbs

**Green Pea & Mint Risotto (V)**  
Finished with aged parmesan, tempura broccoli & pea-shoot

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**Mojito t sorbet**

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**Salted Caramel & Peanut Butter Parfait**  
Chocolate brownie, bruléed banana, malted chocolate mousse & honeycomb

**Mango & Passion Fruit Cheesecake**  
Passionfruit sorbet, oat crumble, mango curd, mascarpone mousse, mango & passion fruit salsa

**Fine Cheese Plate**  
Selection of local & European cheeses, tomato chutney and water biscuits

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**Petit Fours**

£39.95 per person including vat

Please notify staff of any dietary requirements or intolerances at the time of ordering