

Valentines Day

AT THE LORD NELSON, BURNHAM THORPE

Two Courses £30 | Three Courses £38

STARTERS

Sweet Potato & Butternut Squash Soup

Toasted Fennel Seeds, Paprika Creme Fraiche, Rosemary & Garlic Focaccia

Potted Pork Belly Rilette

Spiced Plum & Apple Chutney, Homemade Oat Crackers

Pan Fried Chilli & Garlic Crevettes

Beurre Noisette, Roasted Lemon

Twice Baked Goats Cheese Souffle

Slow Cooked Vine Tomato Coulis

Four Brancaster Oysters

Smoked Sea Salt, Shallot Vinegar, Toasted Cumin

(Also available as a supplement - £4pp)

Wine - Our 'Meu' Albariño is the perfect pairing for any starter. This breath-taking white is delicate on the nose, but packed with delicious ripe peach and orchard fruit flavours, and a zesty citrus finish.

MAIN COURSES

12hr Braised Feather-blade of Beef

Fondant Potato, Honey Glazed Root Vegetables, Cavolo Nero, Albion Stout Jus

Dark Soy Glazed Salmon

Kim-Chi, Stir Fried Chinese Vegetables, Crispy Noodles

Corn-fed Chicken & Tarragon Boudin

Rissolle Potato, Fine Ratatouille, Plum Tomato Sauce

Blackened Cajun Cauliflower Steak

Creole Okra, Bean Gumbo, Collard Greens

Wine - New to The Lord Nelson, our 'Frunza' Pinot Noir is a versatile wine to match a variety of dishes. Light, silky smooth, and full of juicy fruit flavours including cherry, plum and raspberry.

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SHARING SPECIAL

16oz Tomahawk Steak

*Confit Vine Tomatoes, Mushrooms, Onion Rings, Parsnip Shavings,
Watercress Salad, Peppercorn Sauce & Blue Cheese Sauce*

(MUST BE PRE-ORDERED - Minimum 2 Guests - Supplement £12pp)

Wine - Another newcomer, our 'Artesa' Rioja Crianza is rich and bold, packing a punch with dark fruit, jasmine, and peppery aromatics, blending with a palate of brambles, plums, red berries and subtle hints of spice and vanilla.

DESSERTS

Whisky Soaked Sultana Creme Brulee

Burnt Sugar Topping, Hob-Nob Biscuit

Dark Chocolate Fondant

'Albion' Chocolate Sauce, White Chocolate Soil, Clotted Cream Ice Cream

Basque Burnt Orange Cheesecake

Baked Cheesecake with Poached Mandarin Compote, Sour Cream

Strawberry Sable

3 Layer Shortbread Tower with Strawberry Mousse, Chantilly Cream and Dehydrated Raspberry

EXTRAS

Local Cheese Selection - £12pp

Norfolk Cheeses, Red Onion Chutney, Celery & Watercress Salad, Grapes and Damsel Crackers

Coffee & Petits Fours - £4pp

Liqueur Coffee - £7.50pp

Choice of: Jameson Irish Whisky, Baileys, Disaronno, Tia Maria, Courvoisier, or Cointreau
