



Valentine's Celebration
2019



Seafront, Cromer, Norfolk, NR27 9AS
Telephone: 01263 512543



Valentine's 2019



*Dinner in Bolton's Bistro on the
14th, 15th or 16th February
2 Course £19.95 Per Person
3 Course £24.50 Per Person*



*1 Nights Dinner, Bed and Breakfast on either the
14th, 15th or 16th February 2019
in a Standard Double or Twin Room
£169.00 Per Couple
Includes a 3 Course Dinner*



Plus £25 extra per person per night for an Executive Room



*Stay an extra night on a bed and breakfast Basis
for £99.00 Per Couple*



VALENTINE'S CELEBRATION

(GF) (V) Chef's Homemade Sweet Potato and Coconut Soup

(GF) Cromer Crab Tian

Served with Chilled Cucumber Gazpacho and Pickled Vegetables

(GF) Ham Hock and Chicken Terrine

Served with a Smoked Tomato Fondue and Ciabatta Croute

(GF) Freshly Shucked Oysters

Served with a Lime, Shallot and Chilli Dressing

(GF) (V) Roasted Vegetable and Goats Cheese Salad

Served with a Plum Vinaigrette



(GF) Char Grilled Duck Breast

with Fondant Potato, Braised Red Cabbage and a Spiced Clementine Sauce

(GF) Slow Roasted Belly of Pork in a Cider Sauce

Served with Braised Chicory, Baby Carrots and a Parsley Mash

(GF) Grilled Fillet of Seabass

Served with a Chive Potato Cake, Chorizo and Tomato Chutney and
Tenderstem Broccoli with a Harissa Yogurt Dressing

(GF) Grilled Whole Lemon Sole

Served with a Feta, Mint and Mango Salsa

(Vegan) Moroccan Aubergine, Chickpea and Roasted Vegetable Bake

Potato Gnocchi with Roasted Squash, Goats Cheese and Spinach



Assiette' of Desserts

Homemade Chocolate Brownie, (GF) Lemon and Raspberry Mousse and Sticky Toffee Pudding

(GF) A Selection of Fine Cheese Served with Grapes,
Celery, Sliced Apple, Chutney and Water Biscuits



Fresh Filter Coffee Served with Cream and Chocolate Truffles