



VALENTINE'S DAY MENU

£22.95

Starters

VELOUTE SOUP OF YOUNG PEAS & CHERVIL served with shreds of ham hock and mint oil

TWICE BAKED GOATS CHEESE SOUFFLE served on creamed leeks with sun blush tomato & roquette salad

SALAD OF SMOKED & PEPPERED DUCK with bramley apple puree, hazelnuts and celery

COLLECTION OF SEA AND SHELLFISH in a herb pancake with sauce supreme

ASPARAGUS PANACOTTA with asparagus spears, beetroot and tomato dressing

Main Course

PAN ROASTED FILLET OF SEABASS served on olive crushed potatoes & basil dressing

CHARRED SIRLOIN OF BEEF served with creamy baked potato, wild mushroom and truffle sauce

ROAST RUMP OF LAMB served with buttered green beans, fondant potato and Madeira sauce

BAKED BREAST OF CHICKEN FILLED WITH A MASCARPONE MOUSSE served on a risotto of sage & onion with crisp Parma ham

ROAST VEGETABLE WELLINGTON served with mashed potatoes, red wine vegetable sauce and steamed broccoli

Desserts

DARK CHOCOLATE TERRINE with white chocolate mousse and black cherry compote

VANILLA VODKA & PASSIONFRUIT CHEESECAKE served with mango sorbet

BAILEYS CRÈME BRULEE with double choc chip cookies

STRAWBERRY & CREAM ETON MESS with marshmallows and strawberry sauce

