



Valentines Menu

14th, 16th & 17th February 2018
6pm – 10pm

Glass of Prosecco on Arrival

Starters

Smoked Salmon Blinis with Crème Fraiche, Ketta & Dill.

Carpaccio of Beef with Rocket, Parmesan drizzled with a Lemon, Dijon & Truffle Dressing.

Roast Scallops with an English Pea & Mint Puree, Air Dried Ham with Pea-Shoots.

Wild Mushroom Tartlets with Sour Cream & Chives (v).

Mains Dishes

Sizzling Whole Shell Tiger Prawns with a Citrus Aioli & Warm Crusty Ciabatta.

Lamb Rump with a Redcurrant & Rosemary Glaze, Celeriac Dauphinoise & Fine Green Beans.

Pink Duck Breast with a Wild Cherry & Ginger Sauce with Baby Spinach & Roasted Fig.

Asparagus Risotto with Roasted Beetroot, Radish & Rocket Salad with Grilled Goats Cheese (v).

Desserts

Strawberry Skewers with a Warm Chocolate & Hazelnut Dipping Sauce.

Peach Melba Meringue, Vanilla Ice Cream & Fresh Whipped Cream.

Chocolate Nemesis with a Red Berry Kissel.

Passion Posset with Shortbread.

Cheese & Biscuits, Chutney, Figs, Grapes & Celery.
(£3.00 Supplement)

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Homemade Petit Fours

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£35 per person

Advance Booking Recommended

