

Valentines Day 2019

2 Courses £22 3 Courses £28
(Book before 31st January to Receive a Free Glass of Prosecco)

Baked Camembert with Pomegranate and Thyme with Croutes
(to share)

Pan Fried Wild Mushrooms on Toasted Brioche, Mustard Dressing and a Poached Egg

Gravadlax of Salmon with Potato Blinis, Cream Cheese and Caviar

Butternut Squash and Chilli Soup with Sliced Bloomer and Butter

Duck Liver Pate with Rhubarb Compote and Toasted Brioche

(Gluten Free Bread Available)

Herb Crumbed Rack of Lamb, Dauphinoise Potatoes, Baby Carrots and Redcurrant Jus

Baked Cod Rarebit, Mustard Cream, Parsley Mash and Baby Stem Broccoli

Parma Ham Wrapped Loin of Pork on Parmesan Polenta with Sage Butter and Black
Cabbage (GF)

Spinach and Ricotta Ravioli with Crispy Capers and Artichoke Hearts (v)

Pan Fried Sea Bass with Crispy Linguine, Semi-Dried Cherry Tomatoes, Chive Butter
Sauce and Turned Courgettes (GF)

Passion Fruit Glazed Cheesecake with Ginger Crumb, Passion Fruit Curd and Sorbet

Dark Chocolate Torte, Coffee Cream and Minted Strawberries and Hazelnut Praline (GF)

Strawberries, Raspberries, Blueberries and Blackberries topped with a Champagne
Sabayon (GF)

Vanilla Cream Filled Profiteroles with Warm Chocolate Sauce

Selection of cheese and Biscuits with Chutney, Celery and Grapes