

Valentine's Celebration Menu

Starters

Chicken Liver Parfait

Savoury Granola, Spiced Pear Chutney, Toasted Brioche

Roasted Butternut Squash Bruschetta (D, V, VE)

Wild Mushroom, Red Onion & Feta, Truffle Crème

Fritto Misto (D)

Asian Sweet Chilli Glaze, Charred Lime

Spiced Carrot Velouté (D, V, VE)

Carrot Crisps, Coriander Oil, Artisan Bread

Mains

Slow Braised Feather Blade of Beef (G)

Gratin Potato, Sauteed Spinach, Wild Mushroom Jus

Crispy Chicken Kiev (G)

Mash Potatoes, Fine Green Beans, Garlic & Parsley Butter

Salmon & Spinach En Croute

Pomme Puree, Seasonal Greens, White Wine & Chive Sauce

Butternut Squash & Beetroot Tarte Tatin (V) - vegan option available

Grilled Goat's Cheese, Wild Rocket Aged Balsamic

8oz Dry Aged Locally Sourced Sirloin Steak

Grilled Plum Tomato & Portobello Mushroom, Watercress
Thick Cut Chips, Peppercorn Sauce, Onion Rings (supplement 10.00)

Desserts

Chocolate Fondant (G, V)

Chocolate Coulis, White Chocolate Ice Cream, Hazelnut Praline Tuile

Vanilla Panna Cotta (G, D, V, VE)

Blood Orange Gel, Caramelized Orange, Zesty Lemon Shortbread

Strawberry & Prosecco Cheesecake (V)

Basil Crème, Strawberry Coulis, Vanilla Crumb

Selection of Local & Continental Cheese (V)

Orchard Fruit Chutney, Quince Jelly, Pickled Walnut, Wheat Wafers (supplement 5.00)

40.00 Per Person

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.