



VALENTINE'S MENU

14TH - 16TH FEBRUARY 2019

TO START

LEEK & POTATO SOUP (v, ve, gfo)
with warm crusty bread

EARL GREY SMOKED DUCK BREAST (gf)
with raspberry red cabbage salad,
pickled carrot and cucumber

PAN SEARED SCALLOPS (f, gf)
with roasted garlic puree,
sapphire & sun blushed tomato

**WILD MUSHROOM &
TARRAGON PASTA PARCELS (v, veo)**
with spiced arrabbiata sauce & parmesan crisps

FOR MAINS

STEAK SHARING BOARD (gfo)
(to share) + £5.00 supplement per person
A 6oz fillet, 8oz sirloin and 10oz rump steak
cooked how you like with a choice of 2 sides,
2 sauces or butters as well as
onion strings & roasted heritage tomatoes

OVEN ROASTED CHICKEN BREAST (gf)
stuffed with herb mousseline,
chargrilled vegetables &
sweet potato salsa fresca

**BETROOT, BUTTERNUT &
SPINACH WELLINGTON (v, ve, gfo)**
with balsamic roasted heritage carrots

GRILLED TROUT FILLET (f, gf)
with sauté potatoes lyonnaise,
braised leeks & watercress sauce

FOR DESSERT

'COFFEE & DONUTS' (v)
Mocha mousse,
stracciatella ice cream,
homemade raspberry donuts

**WHITE CHOCOLATE &
PASSIONFRUIT TART (v, veo, gfo)**
with glazed oranges & mango coulis

RED FRUIT TARTE TATIN (v)
with morello cherry sorbet

BAKED VANILLA CHEESECAKE (v, gf)
with toffee sauce & honeycomb

