

Valentines Day Menu

Saturday 14th February

Canapés

Potted Shetland salmon, fennel butter and toast
Roast beetroot, goat's cheese and 12 year aged balsamic

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Entrée

Cream of potato and saffron soup, olive oil poached prawns

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Warm Roquefort and leek tart, sun blushed tomato salad

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Chicken liver parfait, truffle butter, onion confit and toast

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Main course

Lemon and tarragon griddled chicken, warm French bean, roast shallot and potato salad,
tomato compote

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Smoked salmon and Cornish crab fishcake, braised lettuce, homemade fat chips and
lemon butter sauce

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12 hour confit Lamb, pea puree, honey roast parsnips and creamed potato

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Risotto of spring onion, roast artichoke, with crispy shallot rings and basil oil

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Desserts

Chocolate fondue: warm chocolate sauce with marsh mellows, chocolate brownie and
boozy cherries

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Vanilla parfait, crushed Pavlova with homemade Raspberry jelly and sorbet

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Selection of British and European cheeses, pear and biscuits

4 courses £29.95 per person
£15.00 per person deposit payable upon reservation

