

VALENTINE'S MENU

INCLUDES AN ARRIVAL DRINK: PINK FIZZ

STARTERS

LEEK AND POTATO SOUP

with pesto croutons (V,VE,GF)

RED ONION & TOMATO BRUSCHETTA

with balsamic glaze, micro herbs (V, VE)

CHICKEN LIVER PATE

with toasted sourdough & red onion jam

SMOKED DUCK BREAST SALAD

blackberry coulis (GF)

MAINS

BALLOTINE OF CHICKEN

stuffed with chicken & herb mousse wrapped
in Parma ham dauphinoise potatoes
seasonal vegetables & a light chicken jus (GF)

PAN ROASTED SEA BASS

Olive & Sundried Tomato crushed new potatoes,
seasonal greens, Chilli & Coconut dressing (GF)

PEA & MINT RISOTTO

with beetroot glaze (V, VE, GF)

SLOW ROASTED SHOULDER OF LAMB

with gratin potatoes, seasonal vegetables
minted infused jus (GF)

DESSERTS

CHOCOLATE & ORANGE TORTE

with orange compote

PROFITEROLES

filled with raspberry cream topped with chocolate sauce

STRAWBERRY & CHAMPAGNE CHEESECAKE

strawberry coulis & white chocolate Shards

LEMON & ELDERFLOWER POSSET

Shortbread & candied lemon

3 COURSES - 2 PEOPLE £70.00

4TH COURSE

(Optional)

Selection of European cheese with grapes, chutney & artisan crackers £7.50 (GF)



THE
VERMONT
NEWCASTLE