

VALENTINE'S MENU

INCLUDES AN ARRIVAL DRINK: PINK FIZZ

STARTERS

LEEK AND POTATO SOUP
with pesto croutons (V, VE, GF)

CHICKEN LIVER PATE
with toasted sourdough & red onion jam

RED ONION & TOMATO BRUSCHETTA
with balsamic glaze, micro herbs (V, VE)

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)

PEA & MINT RISOTTO
with beetroot glaze (V, VE, GF)

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

SLOW ROASTED SHOULDER OF LAMB
with gratin potatoes, seasonal vegetables
minted infused jus (GF)

DESSERTS

CHOCOLATE & ORANGE TORTE
with orange compote

**STRAWBERRY & CHAMPAGNE
CHEESECAKE**
strawberry coulis & white chocolate Shards

PROFITEROLES
filled with raspberry cream topped with chocolate sauce

**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)