

Valentine's Day Menu

STARTERS

Roasted Mediterranean Pepper Soup (GF, Veggie)
served with sweet potato and a smoked paprika & chive crème fraiche

Smoked Chicken and Smoked Duck Terrine (GF)
with carrot jam, watercress & fig salad and parmesan cheese shavings

Panko Breaded Crab and Crayfish Fishcake (DF)
served with pea puree, homemade pickled gherkin relish and pea shoots

Red Onion Marmalade Puff Pastry Galette (Vegan, DF)
with vegan feta cheese, basil oil, rocket leaf and toasted pine nuts



Blackcurrant Kir Royal with freeze-dried raspberries



MAIN COURSE

8oz Fillet of Beef (GF)

28 day aged fillet of beef served with roasted garlic & thyme chateaux potatoes, wild mushroom, spinach fricassee sauce and seasonal turned vegetables

Corn Fed Roasted Chicken Supreme (GF)

wrapped in streaky bacon, filled with English brie and served with a fondant potato, red pepper coulis, pesto dressing and seasonal turned vegetables

Baked Fillet of Cod

with a parsley crumb, crushed lemon verbena potato cake with a champagne & mussel velouté sauce and seasonal turned vegetables

Baked Field Mushroom Wellington (Vegan, DF)

served with a spinach velouté, slow roasted beetroot, honey glazed carrot puree and crispy sweet potato crisps



DESSERTS

Passion Fruit Panna Cotta (GF)

with mango coulis and coconut shavings

Rhubarb Mess (GF/Veggie)

served with candied orange slices

Pecan Caramel Tart (V)

with coffee ice cream

Red Velvet Lava Cake (V)

served with white chocolate sauce and vanilla ice cream

A Selection of English and Continental Cheese (V)

served with biscuits, celery and grapes

Coffee & Petit Fours