



# Valentines Day 2019

## On arrival

Glass of prosecco or mocktail and canape

## To start

Duck assiette - Smoked breast, crispy salt and pepper skin, pistachio and cranberry duck leg terrine, spiced berry compote and toasted brioche

Mini baked Camembert with a garlic and rosemary crumb, pumpkin seed granola, red onion chutney and apricot bread (V)

Seared yellow fin tuna in soy, ginger and chilli marinade, Asian slaw, coriander chimichurri and toasted sesame

Homemade soup of the day with warm bread (V)

Sharing platter - Duck leg, pistachio and cranberry terrine; Bosworth Ash goats cheese croquettes; Warm chorizo; Cherry tomato and basil compote; Parma ham; Olives and warm homemade bread and dips

## Main courses

All Things Pork: Pan roasted fillet with a mustard and tarragon crust, cider braised belly, crispy crackling, creamed cabbage with bacon, black pudding pomme dauphine and warm apple compote

Slow cooked ale glazed ox cheek with a mini oxtail, chestnut mushroom and baby onion puff pastry pie, shallot puree, roasted root vegetables, horseradish mash and beef and ale jus

Bosworth Ash Goats Cheese croquettes, squash pie, wilted spinach, roasted beetroot, beetroot reduction, toasted seeds and nuts (V)

Pan fried seabass fillet, warm chorizo, cherry tomato and basil compote, giant cous cous and fire roasted Romano red pepper

Slow cooked lamb shank with garlic and rosemary parmentier potatoes, roasted carrot puree, curly kale, caramelised pearl onions, parsnip crisps and lamb jus

Chicken, spinach and pancetta ballotine, wild mushroom risotto, chive mascarpone, Parmesan tuille and crispy leeks

## Desserts

To share - Warm bread and butter pudding with spiced fruits and crème Anglaise, warm chocolate tart and lemon posset

Rhubarb and ginger Bakewell tart with stem ginger compote and toasted almonds

3 Cheeses and biscuits slate – Served with celery, grapes and red onion jam

Sticky toffee Crème brûlée with homemade shortbread

**£37.00 per person**