



Valentine's Day Menu

Glass of Prosecco or mocktail and canapes

Starters

Homemade soup of the day, served with fresh bread (V, GFA)

Smoked mackerel pate, cream cheese and chives, cucumber ribbons, homemade blinis (GFA)

Oriental duck spring rolls with carrot chutney, BBQ hoisin, crispy noodles and toasted sesame

Trio of roasted beetroots, burnt orange segments, horseradish mousse, toasted seeds and nuts, orange and beetroot dressing (V, VGA, GFA)

Starter sharer (for 2) - Oriental duck spring rolls with BBQ hoisin, ham hock terrine and piccalilli dressing, fruit, nut and lentil sausage roll, soup shots, chorizo cooked in honey and red wine, warm breads and olives

Mains

Chicken and wild mushroom ballotine topped with chicken liver parfait, sourdough crostini, parmentier potatoes, winter greens, chicken and Madeira sauce (GFA)

Pan roast wood pigeon crown, pearl barley and truffle risotto, wild mushroom and leek suet pudding, cavolo nero, madeira wine sauce

Roast belly of pork, anise carrot puree, balsamic glazed carrots, potato and black pudding croquette, port reduction, fennel shoots (GFA)

Wild mushroom arancini, sautéed sprouts and chestnuts, Jerusalem artichoke puree and confit leeks (V, VGA, GFA)

Holmes butcher 10oz sirloin steak, beer battered onion rings, roasted tomato, watercress and a choice of hand cut chips or skinny fries. Served with Diane sauce or plain (GFA)

Salmon supreme, spinach and dill en croute, with sea salt new potatoes, sautéed green beans and a cheddar and leek white sauce

Desserts

Gluten free dessert menu available

Winter spiced crème brûlée with homemade shortbread

Chocolate torte, Italian meringue, orange curd and almond praline

Cheese slate – Cheddar, Stilton & Brie with biscuits, celery, red onion jam, grapes

Dessert Sharer (for 2) – Chocolate pavé & praline, fig Bakewell tart, raspberry vacherin

£38.50 per person