



Valentines Day Menu 2018

Glass of prosecco and a canape of crispy panko halloumi fries with tomato and chilli dip

Starters

Chicken liver parfait with homemade bacon brioche bread and apricot and thyme chutney

Smoked haddock and quail egg Cullen skink with crispy leeks

Homemade soup of the day (v)

Camembert wrapped in puff pastry, served with roasted shallots and fig chutney (v)

To share - Mini individual camembert wrapped in puff pastry, sausage roll, potted salmon and shrimp, warm homemade breads, dips and olives

Mains

Pan roasted chicken breast in a lemon & thyme marinade, dauphinoise potatoes, charred leek, bacon crisp and a chicken & white wine jus

Slow cooked belly of pork, bubble & squeak potatoes, caramelised red cabbage, green beans wrapped in Parma ham with a cider and maple reduction

Pan roasted rump of lamb, homemade lamb faggot, roasted garlic puree, rosemary mash, honey glazed carrots, caramelised shallot sauce

Pan roasted cod loin served with textures of cauliflower, wilted spinach, noisette potatoes and bacon butter (available without bacon)

Spinach and hazelnut stuffed portabello mushroom, potato and celeriac rosti, poached duck egg and a chive and tarragon sauce (v)

To share - Fillet of beef Wellington, fillet of beef topped with a mushroom duxelle, wrapped in pastry and served with a bourguignon sauce, purple sprouting broccoli and hand cut chips + **£5pp**

Desserts

To share – Warm chocolate brownie, white chocolate cheesecake and salted caramel tart

Tonka bean crème brulee, with berry crumble and homemade shortbread

Sticky toffee pudding, toffee sauce and Crème Anglaise

Selection of cheese and biscuits served with grapes and chutney

£35 per person