

Valentines Night Menu

Starters

Roasted Red Pepper & Tomato Soup

Warm bread roll

Confit Chicken & Spring Onion Terrine

Leaf and rocket salad

King Prawns Skewered

Covered with garlic herb breadcrumbs

Camembert

Baked in its box with crudités, crisp bread and plum chutney (to share)

Main Course

Pan-Fried Breast of Guinea Fowl

With pomegranate and sumac sauce, crushed new potatoes

Roast Rump of Lamb

Served on minted pea mash and redcurrant sauce

Crispy Belly of Pork

Parsnip and sweet potato mash and an apple cream sauce

Pan Fried Fillet of Seabass

Spinach mash and a crayfish and lemon butter sauce

Roasted Butternut Squash

With orange spiced risotto

Sweet

Selection of Continental Cheese

Chutney, grapes, celery and biscuits

Warm Chocolate and Pear Tart

With vanilla bean ice cream

Lemon & Lime Posset

With mixed berry compote

Mango & Cream Filled Shortbread Heart

With mango coulis

Coffee & Truffles £25.00 per person