**VALENTINES EVENING MENU**

**FRIDAY 14TH FEBRUARY 2020**

**7PM**

**Starters**

Pan seared Duck Breast - with roasted Beetroot, Beetroot and Port Puree Roasted Mediterranean Vegetables and Jus

Duo of Goats Cheese Salad - herb rolled soft Cornish Goats Cheese, Hard Goats Cheese Bon Bons with Cauliflower and Vanilla Puree and Heritage Tomatoes

Roasted Cauliflower and Cumin Volute with Toasted Corn Bread (VEGAN)

**Mains**

Roasted Smoked Salmon Fillet with Saffron Creamed Potatoes and Hollandaise Sauce

French Trimmed Chicken Breast or Roast Sirloin Beef with Fondant Potato, Braised Red Cabbage with Port and Jus

Roasted Butternut Squash with Saffron Mashed Potatoes and Quinoa and Spinach (VEGAN)

Selection of Vegetables

**Desserts**

Strawberry Mousse with Crème Di Cassis and Raspberry Coulis, berry compote and white chocolate ice cream

Vegan chocolate cheese cake with berry compote

Chocolate brownie, Chantilly cream and berries all wrapped in dark chocolate

Cheese board + £4

Tea/Coffee/Petit Fours

