

Valentine's Menu

Set 4 course menu £32.50 p/h

Starters

Cappuccino of Asparagus & Wilted Spinach Soup

Stilton croutes, homemade fennel & artichoke focaccia bread, herb truffle butter

Assiette of Melon

Rosette of honeydew melon, watermelon cured in rose water, cantaloupe melon caviar

Medallion of Confit Pork Cheeks

Apple & celery salad, beetroot puree, pickled Asian radish

Smoked Salmon & Crab Ravioli

Carrot, celeriac & leek warm salad, bisque sauce, lumpfish caviar micro coriander

Palate Cleanser

Apple Mojito Sorbet

Mint Pearls

Mains

Braised Blade of Beef

Fondant potato, sauté shitake mushroom, asparagus, rich sloe gin jus

Chicken Cooked Three Ways

Honey & mustard roast fillet, galantine chicken legs & confit chicken wing lollipop, fondant potato & aromatic root vegetables

Paupiette of Salmon & King Prawn

Beetroot & dill risotto, lime pearl, burnt lemon, crispy capers

Mediterranean Vegetable and Goat's Cheese Wellington

Truffle mash potato, red onion tatin, herb cream sauce

Desserts for Sharing

Trio of Chocolate Desserts

White chocolate & blueberry cheesecake, dark chocolate fudge brownies & milk chocolate & pistachio ice cream.

Berries on Parade

Strawberry meringue pavlova, raspberry macarons, blackberry gateaux, black forest ice cream

Classic Hot Dessert Trio

Sticky toffee pudding with brandy toffee sauce, warm apple & cherry pie with cherry ice cream, mini doughnut with vanilla chantilly cream

Selection of Special Cheese, Biscuits & Homemade Beer & Onion Chutney

Complimented with Apple, Celery and Grapes