
Valentine's Day

14th February – 16th February 2019

Includes a glass of pink fizz and gift

STARTERS

Pan seared hand dived scallops, black pudding & potato terrine, gin cauliflower puree and a port wine jus

French onion soup with a parmesan croute, house made bread & green peppercorn butter
Grilled lemon asparagus, poached duck egg, hollandaise sauce, shaved truffle and micro herbs (V)

6 peppers coted beef carpaccio, red wine reduction, rocket salad & aged parmesan cheese

To share- Oven baked camembert, confit vine tomatoes, garlic focaccia & roasted smoked garlic

MAINS

28 day aged 8oz sirloin steak, confit vine tomatoes, portobello mushroom, pome neuf & watercress
(DF, GF)

Served with either a Béarnaise, mushroom, peppercorn or blue cheese sauce.

Pan seared halibut supreme, tender stem broccoli, black sesame seeds, sweet potato fondant with egg & carrot velouté (GF)

Wild mushroom tortellini, creamy Italian cheese sauce, crisp rocket salad & Madeira reduction

Chicken ballotine stuffed with goats cheese, chilli & spinach, potato rosti grilled carrot steak & pickled wild mushroom sauce

DESSERTS

Rhubarb panna cotta in a strawberry & chilli soup with crispy basil (GF)

Passion fruit & white chocolate tart with a champagne sorbet & champagne jelly

Baileys cheesecake salted caramel ice cream & viola flowers (V)

To share- White and dark chocolate fondue, served with strawberries, mango, pineapple, chocolate brownie and Victoria sponge (V)

£60.00 per couple

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.