



Valentines Menu

Six Course Menu, Thursday 14th February

Signature Cocktail & Canapes on Arrival

Pressed Terrine of Confit Duck & Caramelised onion

Cranberry Chutney, Port Dressing

Salad of Creamed Goats Cheese, Pickled Baby Onions & Radish

Walnut Dressing

Smoked Salmon, Soused Cucumber & Chive Nori

Asian Slaw, Toasted Sesame

Fillet of Beef

Braised Onion, Garlic Mushroom Ragout, Red wine & Rosemary Reduction

Pan Seared Breast of Chicken

*Wrapped in Serrano Ham, with Sundried Tomato & Basil,
Parmesan Potato Cake, Fine Ratatouille*

Sweet Potato, Sage & Squash Parcel (V)

Root Vegetable Cassoulet

“Strawberries & Champagne”

Assiette of Desserts to Share

*Chocolate Truffle with Cocoa Shortbread, Baked Alaska
Passion Fruit & Honeycomb Fool, Caramelised Vanilla Tart
Iced Cookie Crumble Parfait, White Chocolate, Raspberry & Lemon Sphere*

Tea, Coffee & Truffles

£34.95

If you have any allergy or dietary requirements please ask a member of staff for assistance

