



Valentine's menu

Amuse Bouche

Starters

Crab cocktail with tomato jelly, basil cream and tempura prawn

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Terrine of corn-fed chicken and foie gras, cauliflower purée and piccalilli

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Artichoke and red pepper tart with soft boiled quails egg and truffle dressing

Main Courses

Pork

Slow braised pork belly, pork fillet, seared scallop with black pudding and pig cheek beignet

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Pan seared sea bass with lobster ravioli, herb crushed potatoes and vanilla velouté

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Wild mushroom risotto with truffled baby leeks and tarragon soubise

*All main courses are served with their accompaniments.
Please ask if you require side orders.*

Desserts

Chocolate and raspberry

Raspberry jelly, chocolate mousse and raspberry cigars

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Vanilla panna cotta with fig crumble and mascarpone ice cream

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A selection of cheeses with crackers

Stilton, cheddar and goats cheese with home made chutney

Tea, coffee and petit fours

£35.50pp