

Valentine Menu



Starter

*Warm Goats Cheese wrapped in Aubergine
Marinated Vegetables, Caramelised Walnut and Tomato Vinaigrette*

*Ham Hock Terrine With Baby Leeks Wrapped in Parma Ham
Served with a Spiced Pineapple Chutney and a Brioche Crouté*

*Tian of Crab and Avocado with Smoked Salmon
Served with a Chive Citrus Dressing*

Lemon and Champagne Sorbet

Main Course

*Pan Seared Duck Breast
With Potato Fondant, Baby Vegetables and a Blueberry Sauce*

*Pot Roasted Rump of Welsh Lamb
Served with Dauphinoise Potato, French bean and Courgette Bundle with a Sun
Kissed Tomato Jus*

*Grilled Fillet of Haddock
Served on Sautéed Baby Spinach with a Seafood bisque*

*Leek and Wild Mushroom Pithiviers
With Spinach, French Beans and Cep Cream Sauce*

Dessert

*Light Lemon Grass Panacotta
With Soft Fruit Poached in Champagne*

*Raspberry and Chocolate Tart
With White Chocolate Sorbet and Orange Coulis*

*Chef Selection of British Cheeses
Served with a Fruit Chutney, Biscuits & Grapes*

Freshly brewed Coffee & Mints

£34.95 per person