

VALENTINES NIGHT MENU WEDNESDAY 14TH FEBRUARY 2018

TO START

GOATS CHEESE MOUSSE
BEETROOT TEXTURES, CHICORY, CANDIED WALNUTS

CRAB & CORIANDER FISH CAKES
LEMON & GARLIC AIOLI, ROCKET

SMOKED HAM HOCK TERRINE
GREEN BEANS, TRUFFLE OIL, CHUTNEY, CROUTES

OR

BAKED CAMEMBERT TO SHARE
HOME-MADE CHUTNEY, CRACKERS, ROASTED NUTS

MAINS

GRESSINGHAM DUCK BREAST
PEAR & ROSEMARY TART, SAUTÉED GREENS, ARTICHOKE, RED WINE JUS

PAN FRIED BREAM FILLET
RATATOUILLE, CHERRY TOMATOES, FENNEL, BASIL MASH, TOMATO SAUCE

SPINACH, MUSHROOM & MOZZARELLA FILO BAKE
WILTED SPINACH, BASIL PESTO, ROASTED CHERRY TOMATOES

TO FINISH

RHUBARB & CUSTARD CRÈME BRULEE
GINGERBREAD ICE-CREAM, SHORTBREAD

PISTACHIO PANNA COTTA
DARK CHOCOLATE MOUSSE, BLACKCURRANT SORBET, MARINATED CHERRIES

SELECTION OF LOCALLY SOURED CHEESES
HOME-MADE FRUIT CHUTNEY, GRAPES, CHEESE CRACKERS

COFFEE & HOME-MADE CHOCOLATES TO FINISH

£70.00 PER COUPLE