



Valentine's Day Menu
14th and 16th February
Advance bookings only

Starters

Carrot and coriander soup
With fresh bread

Crab and cucumber tian
Brown bread

Country terrine
Pork, apple and rosemary terrine with brown toast

Tomato, red onion basil bruschetta
Winter leaves and herb dressing

Starter to Share

Whole baked camembert (v)
Home-made bread and vegetable crudités

Mains

Chateau Briand to share
With hand cut chips, closed cup mushrooms, vine cherry tomatoes served with green peppercorn or red wine jus

Whole baked rainbow trout
baby potatoes, curly kale served with roasted garlic and
rosemary almond butter sauce

Chicken supreme stuffed wild mushroom and spinach wrapped in Parma ham
Dauphaise potatoes, green beans and a Madeira jus

Pan seared duck breast
Cherry sauce, fondant potatoes and curly kale

Risotto of roasted tomato and vegetable
Parmesan shavings

Desserts

Winter berry frangipane tart
Chantilly cream

Sticky toffee and apple pudding
Vanilla crème anglaise

Champagne panna cotta
Raspberry compote

Trio of desserts to share
Chocolate mousse, chocolate tart & chocolate fondant

£70.00 per couple
with a glass of bubbly