

VALENTINE MENU

*Beetroot & Chilli Soup  
with parmesan crisp & truffle oil*

*Guinea Fowl & Smoked Chicken  
served with cauliflower puree*

*Baked King Scallop in a Shell  
with garlic butter & a herb crust*

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*Lemon Sorbet  
with a passion fruit syrup*

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*“Trio of Duck”  
Pan fried duck breast cooked pink, duck leg potato rosti,  
Poached duck egg  
served with savoy cabbage & a sticky red wine jus*

*Stuffed Trout  
With an olive and sundried tomato tapenade  
served with a samphire & caper butter*

*Slow Roasted Braised Steak  
cooked in dark ale with root vegetables & garlic mash*

*Homemade Basil Pappardelle Pasta  
with roasted red peppers, goats cheese & toasted pinenuts*

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*Rich Dark Chocolate Banoffee Pie*

*Rhubarb & Custard Jelly  
with shortbread heart*

*Apple & Pistachio Nut Lasagne  
topped with chocolate ice-cream*

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*Cheese & Biscuits*

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*Coffee & Home-made Truffles*

*£27.95 per person*