

THE DANEWAY INN



Valentine's Day



SET MENU

French Onion Soup En-Croute

Homemade Butternut Squash and Ricotta Ravioli in a Watercress Velouté

Chicken Liver and Smoked Pancetta on Sourdough

Seafood Platter to Share: Gin-Cured Salmon, Salt and Pepper Calamari,
Smoked Mackerel Mousse

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Onion Squash stuffed with Wild Mushroom and Truffle Pilaf

Three Bird Wellington with Game Jus and Parsnip Puree

Fillet of Seabass stuffed with Salmon and Langoustine Mousseline with a
Warm Lemon and Herb Vinaigrette

8oz Fillet Steak, or 16oz Chateaubriand to Share, with Wild Mushroom Grat-
in, Ox Cheek and Bone Marrow Bon-Bon and a Rich Rioja Reduction

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Strawberry and Rosewater Ricotta Cheesecake

Dessert Trio to Share: Warm Chocolate Fondant, Vanilla Pana Cotta, Cherry
Kirsch Tart

Cheeseboard: Cerney Ash Goat's Cheese, Simon Weaver Organic Blue Brie,
Charles Martell Single Gloucester, Homemade Seeded Crackers

2 COURSE: £18.95 3 COURSE: £22.95

The Valentine's Menu is available on the 14th and 15th February from 6:30pm

To book, please ring us on 01285 760297, oemail thedanewayinn@gmail.com or
ask at the bar