

# Valentine's Menu – 2019.



## Starters -

### **Pan Fried Wood Pigeon.**

Pan Fried Wood Pigeon, served on a bed salad, dressed with a Raspberry Vinaigrette with Crispy Pancetta and a Quail Egg.

### **Salmon Mousse.**

Salmon Mousse served with Horseradish Sauce with Toasted Malt Bloomer garnished with Pea Shoots and Watercress.

### **Roasted Beetroot Salad. (V)**

Roasted Beetroot, Feta Cheese and Walnuts garnished with Pickled Beetroot and Pea Shoots.

## Mains -

### **Pan Seared Halibut.**

Pan Seared Halibut served with Crushed New Potatoes on an Avocado Puree with Pickled Cucumber and Onion, garnished with Crispy Shallots.

### **Pan Fried Pork Fillet.**

Pan Fried Pork Fillet Served with Caramelised Apple Puree, Potato Fondant garnished with Crispy Bacon Lardons and Apple Spheres, dotted with Cauliflower Puree.

### **Pan Seared Chicken Breast.**

Pan Seared Chicken Breast served with a Beetroot Puree a Stuffing Ball and garnished with Chicory Leaves.

### **Goats Cheese and Courgette Pasta.**

Pasta tossed in a butternut Squash Puree, topped with Goat's Cheese, Roasted Courgette, Crispy Sage and a Parmesan Crisp.

**Please inform a member of staff if you have any allergies or intolerances.**

## **Desserts –**

### **Chocolate Fondant.**

Chocolate Fondant served with

### **Trio of Crème Brûlée**

A Selection of Orange, White Chocolate and Coffee Crème Brûlée.

### **Amaretto Tiramisu**

Tiramisu served with Chantilly Cream.

**Two Courses - £22.95 or Three Courses - £25.95**

**Buy One Get One Free on Prosecco.**

**Buy One Glass of Prosecco for £5.50 and get  
One Glass Free.**



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