



# *Valentine's Menu*



*Thursday 14<sup>th</sup> February*

## *~Starters~*

*Apple & beetroot soup, crème fraiche*

*Smoked duck carpaccio, grapes, spring onion & redcurrant reduction*

*Crayfish & mango cocktail, pickled radish*

## *Starter to Share*

*Box baked camembert, fruit chutney, warm rustic toast*

## *~Mains~*

*Tea spiced pork tenderloin, fondant potato, apple, broad beans & sage fricassee, sage crisps, jus*

*Pan fried seabass, duchesse potatoes, vegetables spaghetti, orange beurre blanc*

*Confit shallot & a grilled aubergine tarte tatin, red wine & onion ketchup, thyme butter new potatoes*

## *Main to Share*

*14oz Chateaubriand, flat mushroom, tomato, onion rings, rosemary & garlic fondant potato, béarnaise sauce (£5 supplement per person)*

## *~ Desserts ~*

*Tiramisu, orange compote & coffee chantilly*

*Passion fruit baked Alaska, brandy & vanilla poached pink grapefruit*

*Banana cake, banana crisps, lemon caramel sauce & banana ice cream*

## *Dessert to Share*

*Chocolate & strawberry assiette – Champagne & strawberry mouse, chocolate cheesecake, strawberry jelly & dark chocolate sauce*

*\*£10.00 Non-refundable deposit per person required on booking\**

***3 Courses, £29.95 per person***