

Valentines Day Menu

Tuesday 14th February 2012

Roasted celeriac and garlic soup with rocket oil

Guinea fowl and duck terrine with toasted apricot bread and fruit chutney

Seared hot smoked salmon with teriyaki dressing, baby leaf salad
lime creme fraiché

Flambé of forest mushrooms and garlic, on toasted brioche
and served with a poached hens egg

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Maize fed chicken wrapped in streaky bacon with crushed new potatoes,  
olive tapenade and sweet chili dressing

Pan fried fillet of sea bass on a bed of mini papadams  
with basil oil and balsamic reduction

Duo of beef, aged sirloin steak, slow cooked shin of beef with  
truffle oil mash red wine jus

Sun dried tomato and basil gnocchi cooked in white wine and  
cream finished with shaved Parmesan and pine nuts

**All served with market fresh medley of vegetables**

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White chocolate and raspberry cheesecake with fruit coulis

Iced passion fruit parfait and orange sorbet

Sweet heart stack shortbread biscuit with clotted cream and strawberry compote

Selection of English cheese and biscuits with grape chutney

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**Coffee and petit fours**

**£28.50 per person**

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