



Valentine's menu

Saturday 13th February &
Sunday 14th February 2010

£29.50



Lightly curried parsnip soup topped with soured cream and fresh coriander

Roquefort and walnut encrusted griddled chicory with a crème fraiche and chive dressing

Fanned trio of melon served with a fresh orange and ginger compote

Prawn mousseline with seared scallops and a lemon and herb salad



Grilled medallions of beef layered with horseradish mash, served with garlic roasted cherry tomatoes, wild mushrooms and baby onions

Pan-fried salmon with crushed new potatoes and a saffron scented fennel and mussel broth

Roast supreme of free range chicken filled with red pepper mousseline with sauté potatoes, green beans, beurre blanc and garnished with crispy pancetta

Pan roasted Gressingham duck carved over glazed baby vegetables with duchess potatoes and a redcurrant syrup

Filo pastry basket filled with baby spinach, spicy tomato compote and goats cheese served on herb scented basmati rice



Rich dark chocolate torte with marinated strawberries

Passion fruit cheesecake with raspberry coulis

Glazed deep filled lemon tart finished with champagne sorbet

British farmhouse cheese platter with grapes, celery, sun-dried tomato brushetta and an apricot chutney



Coffee and Truffles

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