

Valentine's MENU

STARTERS

ROASTED BUTTERNUT SQUASH & RED LENTIL SOUP *

Baked Croutons

SMOKED SALMON & CRAYFISH PARCEL

Avocado Purée, Baby Leaves, Sauce Vierge

WILD MUSHROOM & TARRAGON BRUSCHETTA *

Toasted Olive Bread, Blue Cheese Cream, Truffle Oil

PRESSED HAM HOCK & PARSLEY TERRINE

Piccalilli, Dressed House Salad, Crisp Crostini

MAINS

SLOW COOKED SHOULDER OF LAMB

Creamy Rosemary Scented Potatoes, Seasonal Vegetables, Minted Red Wine Jus

SEARED SWORDFISH STEAK

*Mixed Seafood & Tomato Risotto, Shredded Vegetables with a Chilli
Coconut Cream Sauce*

DUO OF CHICKEN

*Pan Fried Chicken Breast, Confit Leg, Creamed Potato, Sautéed Greens,
Creamy Diane Sauce*

ROASTED MEDITERRANEAN VEGETABLE & GOATS CHEESE STRUDEL *

*Baked in Filo Pastry, Fire Roasted Pepper Coulis, Seasonal Vegetables,
Crushed Sweet Potato*

DESSERTS

TONKA BEAN CRÈME BRÛLÉE

Caramelised Sugar, Blueberry Compote, Homemade Shortbread Biscuit

BELGIAN TRIPLE CHOCOLATE BROWNIE *

Cherry Puree, Chocolate Sauce, Crystallised Chocolate

LEMON PANNA COTTA TART *

Fruit Coulis, Fresh Berries, Dorset Clotted Cream

SELECTION OF CHEESE & BISCUITS

Celery, Grapes, Chutney

£49.50 PER PERSON

**Vegan option available. For all other dietary
requirements please ask your server*