

# 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

**£ 4 9 . 5 0 P E R P E R S O N**

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