

LIMITED EDITION

# VALENTINES MENU

3 COURSES WITH PROSECCO OR GIN & TONIC

6



AVAILABLE WED 14TH - SAT 17TH FEB 5.00PM - 8.00PM



## **VALENTINES MENU**

#### **STARTERS**

Roast Heritage Tomato & Basil Soup, Herb Butter, Sourdough

Pan Seared Scallops, Black Pudding, Celeriac Puree, Parma Ham Crisp

Caramelised Red Onion & Goats Cheese Tart, Walnut & Pear Salad

Maple Glazed Ham Hock & Smoked Cheddar Croquettes, Minted Pea Puree

#### **MAINS**

Roast Thyme & Garlic Chicken Supreme, Potato Au Gratin, Minted Greens, Thyme & Sage Cream Sauce

Pan Seared Sea Bass, Roasted Mediterranean Veg & Mixed Bean Charred Leeks

Wild Mushroom & Parmesan Risotto, Rocket, Asparagus Tips, Truffle

12 Hour Blade of Beef, Spring Onion Mash, Braised Red Cabbage, Tenderstem, Red Wine Stew, Jus

### **DESSERTS**

Mini Lemon Meringue Pie, White Chocolate Sauce, Biscuit Crumb

Cheese Board for One - Selection of Cheese, Caramelised Red Onion Chutney, Quince, Oatcakes

Dessert to Share - Double Chocolate Brownie, Chocolate Dipped Strawberries, Tablet Ice Cream

Selection of Sorbet, Gin Poached Berries, Raspberry Coulis