



VALENTINE'S DAY DINNER MENU

TUE 14.02.2012

STARTERS

Soup of the day with granary garlic croutons (v)

Roasted beetroot, goats cheese and walnut tart with citrus watercress salad

Pigeon breast in Parma ham, creamed Savoy cabbage, horseradish and beetroot

Shared platter for two: Smoked salmon rose and salmon tartare, crème cheese
and chive mousse, Kalamata olives pesto

MAINS

(served with vegetable garnish)

Pan fried Gresingham duck breast, chanterney carrots, sweet mash potato, black cherry and port jus

Confit pork belly with Australian style cabbage, dauphinoise potato and crackling

Pastry box of butternut squash and Caerphilly with herb mashed potato (v)

Pan fried sea bass, Puy lentils with spinach, chive, lemon and dill butter sauce.

Whole lemon sole, sautéed potatoes, samphire and caper butter sauce

DESSERTS

Hot chocolate fondant with vanilla ice cream and rum sauce

Selection of cheeses with homemade chutney, grapes and biscuits

Shared platter for two: Mille feuille of strawberries and puff pastry with Chantilly cream
and chocolate dipping berries

2 courses £23.50

3 courses £27.95