

Valentine's Day

Tuesday 14th February 2012

French onion soup with a mini mixed herb crostini

Grilled asparagus spears,
pink champagne hollandaise sauce, poached egg and parmesan flute

Smoked chicken and wild mushroom risotto,
balsamic dressed rocket leaves and truffle oil

Tian of home cured salmon Gravavlax, prawns and crab
with celeriac remoulade, melba toast, baby chard salad

Roast rump of English lamb with a coriander crust,
honey & lemon roasted parsnip, dauphinoise potatoes and aromatic lamb jus

Grilled sea bass fillet,
shellfish potato cake, Jerusalem artichoke puree with a mussel, white wine
& herb veloute

Pan fried Gressingham Duck breast,
sweet potato rosti, sautéed Savoy cabbage, cranberry compote and red wine jus

Grilled aubergines filled with roasted Mediterranean vegetables,
rosemary & garlic confit potato, sweet red pepper sauce and pesto (v)

Sticky toffee pudding
with butterscotch sauce and vanilla ice cream

Caramelised lemon & passion fruit tart
with a peach & champagne sorbet

Crisp brandy snap basket filled with fresh strawberries
glazed with a soft meringue and raspberry coulis

Marbled white & dark chocolate cheesecake,
fruit of the forest compote and a cinnamon tuille

Coffee & Mints

£27.50 per person

Inclusive of VAT and service
Some dishes may contain nuts or traces of nuts