



Valentine's Day

4 COURSE MENU WITH
LIVE ENTERTAINMENT FROM SARAH BROWN

£55 PER PERSON

TO START

PEA & ASPARAGUS SOUP V
FRESHLY BAKED BREAD

PORK & APPLE SCOTCH EGG
PORK CRACKLING, CHORIZO, RED ONION & BACON JAM

DEEP-FRIED PANKO BREADED COD CHEEKS
SAMPHIRE, LEMON, LIME & DILL MAYONNAISE

BAKED CAMEMBERT V
SHALLOTS, FOCACCIA, TOMATO CHUTNEY

MAIN COURSE

CHAR-GRILLED 6OZ FILLET STEAK
FONDANT POTATO, BUTTERED FINE BEANS, RED WINE JUS

PAN-FRIED FRENCH TRIM CHICKEN BREAST
MUSTARD MASH, CREAMED LEEKS, RED WINE JUS

TANDOORI FILLET OF COD
CURRIED PRAWN RISOTTO AND BUTTERED SAMPHIRE

OPEN WILD MUSHROOM RAVIOLI V
POACHED EGG, HOLLANDAISE SAUCE, TRUFFLE OIL, PARMESAN,

SORBET

PASSIONFRUIT SORBET WITH CIROC MANGO VODKA

DESSERT

MINT CRÈME BRULEE
CHOCOLATE CHIP SHORTBREAD

DARK CHOCOLATE FONDANT
PISTACHIO ICE-CREAM, CHILLI CHOCOLATE TUILE

CLEMENTINE PANNA COTTA
BASIL JELLY, CANDIED ORANGE

CONTINENTAL CHEESE SELECTION
GRAPES, CELERY, QUINCE JELLY, CHEESE CRACKERS