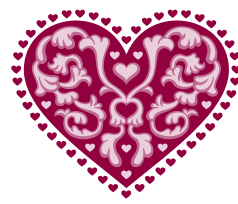




Valentine's Dinner



Thursday 14th February 2019

Four Courses £38.00 per person and a treat for the ladies.

Served at the table – Amuse Bouche and Homemade Breads

 Starters 

Smoking Hot – Home Smoked Plum Tomato and Basil Soup, Tomato and Basil Scone

A Little Sweetie – Crisp Fried Cubes of Skried Cod, Sweet Potato Puree, Crispy Prosciutto, Pickled Fennel

Entwined Together – Pressed Terrine of Chicken, Homemade Black Pudding and Potato, Piccalilli

A Blue Pearl – Twice Baked Perl Las Cheese Soufflé, Apple and Candied Walnut Salad, Wine Syrup

 Main Courses 

A Perfect Pairing – Braised Shoulder and Roast Loin of Lamb, Thyme and Chilli Potato Fondant, Pineapple Salsa, Pink Peppercorn Jus

Wrapped Up In You – Ballotine of Turkey Breast rolled with Spinach and Pancetta, Wild Mushroom and Truffle Oil Risotto

The Green Light – Roasted Lightly Smoked Salmon Pave, A Traffic Light of Vegetable Purees, Roasted Asparagus

A Very Traditional Proposal – Vegetable and Chestnut Wellington, Parsnip Puree, Parmesan Cream

 Desserts 

A Right Pear – Pear and Almond Tart, Praline Ice Cream, Pear and Star Anise Puree

Pure Indulgence – Dark Chocolate Mousse, Chocolate Crumb, Strawberries

Practically Perfect – Vanilla Crème Brûlée, Rum Raisins, Chocolate Florentine

A Cool Italian- Homemade Ice Cream with Amaretto and Hot Espresso

The Perfect Gentleman -A Selection of Fine British Cheeses

 To Follow 

Aroma Tea or Coffee served with Homemade Petit Fours - £3.30

Valentines Fizz Special – Treat yourself to a bottle of Prosecco for only £26 , 200ml bottle - £8
Fizz cocktail - £9 Served with a selection of flavoured liqueurs

Chef Request's

If you or any of your guests have an allergy or dietary restrictions please inform us and our chefs will be happy to accommodate your needs as best we can. It is always advisable to give us advanced notice so we can be better prepared.

Please note all of our dishes are cooked to order so during busy periods there may be a delay