

Valentines Day

STARTERS

Broccoli & Stilton soup with crème fraiche

Breaded Brie with apricot chutney and spiced pumpkin seeds

Prawn, Crayfish and lobster cocktail

Pan seared scallops with a ginger and carrot purée, apricot and caper salsa

Chicken & chorizo Ballantine with a crispy ham shard, apple purée and a smoked paprika dressing

MAIN COURSES

Char grilled fillet steak

fat chip , roasted mushroom and tomato, crispy onions & peppercorn sauce

Pan roast lamb rump

Cauliflower purée, roasted cauliflower, roast garlic purée, baby carrots and confit potato

Pan roast hake

Stuffed courgette flowers with salmon mousse, purple asparagus and a asparagus sauce

Roast chicken breast

Sautéed baby gem, peas, chorizo & potatoes and a confit chicken drumstick

Arancini

Salt baked butternut squash purée, golden beetroot and a spicy tomato sauce

(All main courses accompanied with a selection on vegetables)

DESSERTS

Chocolate tart

White chocolate ganache, meringue kisses, raspberry purée and raspberry candy floss

Seville orange marmalade jelly

White toast ice cream and early grey sponge

Banana bread

Rum and raisin ice cream and raisin purée

Ice cream and sorbet

Cheese Board

Selection of cheese with biscuits, grapes, celery and a chutney