

## *Valentines Menu Tuesday 14<sup>th</sup> February*

### *Starters*

*Cream of cauliflower soup with parmesan croutons (V)*

*Smoked mackerel with seaweed butter & golden beetroot*

*Crab cakes with lambs' lettuce & roasted shallot dressing & wasabi mayonnaise*

*Goats cheese coated in almonds, spiced tomato chutney,*

*baby watercress & balsamic dressing (V)*

*Smoked chicken & cranberry pate with toasted brioche*

### *Mains*

*Wild salmon, honeyed butternut squash, sautéed potatoes & spinach sauce*

*Roasted peppers stuffed with pearly barley risotto, parmesan glaze & tomato coulis (V)*

*Herb crusted lamb rump, roasted vegetables in tomato sauce, Dauphinoise potatoes & rosemary jus*

*Corn fed chicken supreme, parmesan & pea croquette with mushroom & shallot sauce*

*Rump steak au poivre with hand cut*

*chips, vine tomatoes and watercress*

### *Desserts*

*Baked lemon tart with Doddingtons vanilla ice cream*

*Sharing chocolate fondue with strawberries, marshmallows & fruit*

*Cinnamon flavoured crème Brule*

*Sorbet trio with winterberry compote*

*Local Cheeseboard selection (£3.00 supplement if for sharing)*

*£55.00 per couple*

*includes a welcome glass of Prosecco*