

Valentines Menu

Wednesday 14th February 2018

Starters

Classic Minestrone Soup • served with pesto sauce

To Share: Baked Camembert • with vegetable crudities, balsamic and port glaze

Beef Carpaccio • with shaved parmesan cheese, rocket and white truffle dressing

Warm Crab and Asparagus Tartlette • served with dressed seasonal salad leaves

Mains

Seared Salmon and King Scallops • with wilted spinach, pea sprouts and a saffron and chive sauce

Pan Roasted Free Range Chicken Breast • caramelised shallots, roast garlic and lardons, with port sauce and roast potatoes

Slow Cooked Blade of Beef • in rich Bordelaise sauce with creamy mashed potatoes

Classic Vegetable Risotto • asparagus, peas and artichoke, flavoured with sun dried tomatoes, fresh herbs and parmesan cheese

Desserts

Homemade Vanilla Crème Brulee • with sesame and orange tuille

Mixed Berry Crumble Tartlette • with vanilla ice cream

Warm Rich Chocolate Brownie • with chocolate sauce and white chocolate ice-cream

Passion fruit Mousse Cake • served with raspberry coulis and mango sorbet

Coffee & Petit Fours

£29.00 per person

£145.00 dinner bed and breakfast (based on 2 sharing)
