

VALENTINES MENU 2025

TO START

CREAM OF MUSHROOM SOUP

served with truffle oil and chopped chives (GF, V,)
(DF & VG adaption available on request only)

PANKO BREADED FISH CAKE

served with tartare sauce and pea shoots
(GF adaption available on request only)

SMOKED CHICKEN, APRICOT AND PISTACHIO TERRINE

served with an apricot chutney and mixed salad leaves (GF, DF)

MAPLE AND ROSEMARY BAKED CAMEMBERT

served with red onion marmalade and toasted croûtes (V)
(GF adaption available on request only)

INTERMEDIATE COURSE

CHAMPAGNE AND ELDERFLOWER SORBET (GF, DF, V, VG)

MAIN COURSE

8OZ FILLET STEAK

served with roasted chateau potatoes, seasonal vegetables and a Madeira jus (GF, DF)

ROASTED CHICKEN SUPREME

wrapped in bacon served with fondant potato, seasonal vegetables and a chasseur sauce (GF, DF)

GRILLED FILLET OF SEABASS

served with lemon and chive crushed new potatoes, seasonal vegetables and sauce vierge (GF, DF)

TOMATO, GOATS CHEESE AND BASIL TART

served with new potatoes, seasonal vegetables and a tomato coulis (V)
(DF, GF & VG adaption available on request only)

DESSERT

DOUBLE CHOCOLATE FONDANT

served with a honeycomb crumb and vanilla pod ice cream (GF, V)

CHAMPAGNE AND RASPBERRY POSSET

with heart shaped shortbread biscuits (V)

PASSION FRUIT PARFAIT

with white chocolate dipped strawberries and a rum and pineapple syrup (GF, V)

VEGAN SALTED CARAMEL CHOCOLATE BROWNIE

served with vanilla ice cream (GF, DF, V, VG)
(GF adaption available on request only)

CHEESE COURSE

SELECTION OF CHEESE AND BISCUITS

served with chutney, grapes, celery and crackers (V) (GF adaption available on request only)

£68 PER PERSON INCLUDES GLASS OF BUBBLY, COFFEE WITH PETIT FOURS AND SINGLE ROSE

DF - DAIRY FREE GF - GLUTEN FREE V - VEGETARIAN VG - VEGAN