

VALENTINES MENU 14th February 2020

4 courses £38.00

To Start

Cornish crab twice baked souffle with a bisque sauce and gruyere glaze

Duck and chicken liver parfait with caramelised apples and brioche toast

Chive potato cake topped with a poached free range hens egg and hollandaise sauce

Smoked salmon tartare with lemon and capers, served with Melba toast

Passion fruit & champagne sorbet

Middle

Ballantine of chicken filled with a chicken and truffle mousse, on roasted root vegetables with mushroom boudin and rich Madeira thyme jus

Sweet potato, butternut squash and chickpea tagine, with apricots, dates, sultanas, and Pomegranate with jewelled cous cous and sour cream.

Beef Forestière, fillet of beef on wilted spinach, with pan fried wild mushrooms, fondant potato, Madeira sauce and a side of buttered Peter rabbit carrots, sprouts and chestnuts.

Duck a l'Orange, confit duck legs, parmentier potatoes celeriac, Savoy cabbage and bacon, classic orange sauce

Roasted cod wrapped in pancetta, on olive oil and caper creamed potato, with a prawn and lobster bisque sauce

SIDE DISHES Buttered New potatoes £3.50 Double Cooked Chips £3.50

Buttered green beans and almonds £4.00 Dauphinoise £4.00 Rocket and Parmesan £3.50

To finish

Gluten Free Chocolate brownie with a Black Forest cherry centre, served warm with dark chocolate sorbet, white chocolate Kirsch sauce

Vanilla crème brulee with lemon shortbread and a lemon curd

Crepe suzette, Classic crepes filled with fresh oranges poached in a rich orange liqueur sauce with Madagascan vanilla ice cream

Selection of artisan cheeses, Snowdonia Black Bomber Cheddar, Vignotte triple cream, Bath Blue, Somerset Capricorn goats cheese, sultana bread, biscuits, quince cheese, fruits & celery (£3 supplement)

Non refundable deposit of £10 per person upon booking