



Valentines Menu 2020

To Start

Caramelised White Onion Soup

Barber Cheddar Toasted Crouste

Pan Seared Scallops

Cauliflower & Vanilla Puree, Pomegranate, Walnut Praline

Chicken Liver Pate

Red Onion & Thyme Marmalade, Melba Toast

Wild Mushroom Pearl Barley Risotto

Artichoke Hearts, Rosary Ash Goat's Cheese



Pink Champagne Sorbet



To Follow

Chateaubriand (*to share between two*)

A Centre Cut Filet Mignon with Sauce Béarnaise,
Chateau Potatoes, Honey Roasted Carrots

Roasted Chicken Breast Wrapped in Parma ham

Truffle Mashed Potato, Grilled Leeks, Chicken Jus

Pine Nut Crusted Salmon

Crushed New Potatoes, Tender Stem Broccoli, Lemon Butter Sauce

Sweet Potato Rosti

Confit Red Onion, Marinated Tofu, Walnut Pesto



To Finish

Apple Tarte Tatin

Brandy Syrup, Vanilla Ice Cream

Dark Chocolate Delice

Marinated Strawberry, Strawberry Ice Cream

Passion Fruit & Mango Pavlova

Chantilly Cream, Meringue

Selection of Local Cheeses

Celery, Grapes, Homemade Chutney, Biscuits



Coffee

