

St Valentine's Day dinner

•••To start•••

Grilled goats cheese salad with figs and pecan nuts

Wild duck, pheasant and venison terrine with red onion chutney and toasted brioche

Melon fans with passionfruit, strawberries and lemon sorbet

Seared scallops on pea risotto with herb dressing

Cream of Jerusalem artichoke soup

•••Main Course•••

Wild sea bass fillet with tiger prawns, asparagus and lemon sauce

Fillet steak medallions on a herb rosti with wild mushroom sauce

Rack of lamb on Leek Mash with redcurrant sauce

Magret duck breast with braised red cabbage and plum sauce

Sweet potato, chick pea and spinach curry with basmati rice

All main courses served with a choice of: Dauphinoise potatoes, new potatoes, or fries and a Selection of fresh vegetables or salad

•••Dessert•••

Baileys crème brulee

Passion fruit panacotta

Sticky toffee and banana pudding with toffee sauce and vanilla ice cream

White chocolate cheesecake with fresh berries

Warm pear frangipane tart with calvados cream

Coffee & chocolates.

Price per Person

Two courses £25.00

Three Courses £30.00