

St Valentine's Day dinner

•••To start•••

Fresh asparagus spears with poached egg and hollandaise sauce

Wild duck, pheasant and venison terrine with rocket & hazelnut salad and raspberry dressing

Melon fans with cointreau marinated strawberries and champagne sorbet

Smoked salmon, crab and crayfish Tian with Horseradish Dressing

Asian pear and Watercress Soup

•••Main Course•••

Casserole of scallops, tiger prawns, monkfish and salmon with saffron and white wine sauce

Loin of venison with parsnip mash, roast shallots and beetroot jus

Honey and mustard glazed rack of lamb on a herb rosti with rosemary sauce

Magret duck breast with pak choi and plum sauce

Aubergine, lentil and cashew nut 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•••

Iced hazelnut and bailey's parfait

Strawberry and passion fruit meringue nest

Chilled lemon tart with vanilla ice cream

White chocolate panacotta with blueberry compote

Whisky and marmalade brioche pudding with custard

Coffee & Mints.

Price per Person

Two courses £25.00

Three Courses £30.00