

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

Melon fans with passionfruit, strawberries and lemon sorbet

Smoked salmon, crab and crayfish Tian with Horseradish Dressing

Sweet Potato and Coriander Soup

•••Main Course•••

Casserole of scallops, tiger prawns, monkfish and salmon in a lemon dill sauce

Loin of venison with mushroom duxelle, parma ham, baked in puff pastry with red wine sauce

Herb crusted rack of lamb with Lyonnaise potatoes and rosemary sauce

Magret duck breast with braised red cabbage and plum sauce

Risotto cakes filled with mozzarella on a bed of fine ratatouille

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

•••Dessert•••

Iced bailey's parfait

Banana and toffee meringue roulade

Warm chocolate brownie with salted caramel ice cream

Vanilla panacotta with fresh berries

Warm apple frangipane tart with calvados cream

Coffee & Mints.

Price per Person

Two courses £25.00

Three Courses £30.00