

VALENTINES DAY MENU
WEDNESDAY 14th FEBRUARY

STARTERS

Cream of Celeriac, Stilton and Apple Soup with Warm Bread, French Butter

Glazed South American Red Shrimp Macaroni with Thermidor Sauce

Chicken Liver and Armagnac Pate with House Chutney, Melba Toasts

Double Baked Lincolnshire Poacher Cheese Soufflé with Creamed Leeks and Ham

Warm Goats Cheese Salad with Baby Beetroot, Segmented Oranges, Rough Basil Pesto, Aged Balsamic Dressing

MAINS

Pan Seared Ribeye, Portobello Mushroom, Plum Tomato with Cracked Black Peppercorn, Shallots, Garlic and Cream Sauce

Slow Cooked Lamb Shoulder with Crushed Roots, Buttered Kale, Minted Jus

Pan Roasted Chicken Supreme with Spring Onion and Ginger Couscous, Pan Juices

Fillet of North Sea Halibut with Marinated Baby Potatoes, Lemon and Caper Butter Sauce

Thai Spiced Vegetable Curry with Coriander and Sticky Jasmine Rice

Dessert

Double Chocolate Brownie with White Chocolate Ice Cream

Sticky Toffee Pudding with Butterscotch Sauce, Salted Caramel Ice Cream

Vanilla Bean Ice Cream with Pedro Ximenez, Shortbread Biscuit

Plate of Farmhouse Cheese with Crackers, House Chutney

Passion Fruit Crème Brûlée with Shortbread Biscuit

3 Courses £41.50 2 Courses £34.95