



Valentine's Menu

Starters

Jerusalem Artichoke Soup

Hot Smoked Salmon with Whiskey and Horse Radish Sauce

Galantine of Confit Chicken and Foie Gras Apricot Chutney, Brioche and Orange Gel

Mains

Hake Fillet with Parsley Sauce, Braised Fennel and Mash Potato

Duck Breast with Caramelised Clementine, Celeriac Gratin and a Red Wine Jus

Sirloin Steak, Mushroom Ketchup, Slow Roasted Tomato, Dauphinoise potato

Risotto with beetroot, saffron and orange (V)

Desserts

Chocolate fondant , Vanilla ice cream

Fresh fruit platter , passionfruit sorbet

Strawberry delice, white chocolate sorbet

Bitter chocolate moelleux with melting hearts of griottine.

Artisan cheese plate with Barkham Blue ,Rosary Ash, Spenwood

£ 35.00 per person

