



Valentines Dinner Menu

Starters

A sharing platter for two people of smoked salmon, smoked eel, smoked mackerel and smoked trout, served with pickled vegetables and horseradish cream

Leek veloute with goat's cheese, walnut polonaise and chive oil

Creamy risotto of Chorizo, preserved lemon and garlic prawns

Seared wood Pigeon with roasted heritage beetroot, bok-choi and hazelnut dressing

Main Course

Pan fried Hake with a light garlic mash, braised kale, apple, baby fennel and chive cream sauce

Pork fillet with sage and onion stuffing, braised cheek, savoy cabbage, prune puree and orchard cider sauce

Duck breast with celeriac cooked three ways, duck leg spring roll and a five spice sauce

Red Leicester cheese, twice baked soufflé with apple, rocket, candied walnuts and pomegranate

Desserts

Red Velvet Cheesecake with Champagne Crème Anglaise

Baked Alaska for Two

Warm Chocolate mousse and dark Chocolate Torte, Mango and Rosewater Sorbet, Mango Leather

Tea and coffee with sweet meats
£18.95 inc 20%vat