



Valentines Menu

14TH & 15TH
FEBRUARY
3 COURSE MENU
SERVED 5PM - 9PM
TO START



King Prawn Gambas Pil Pil
Hot Olive Oil Infused with Garlic & Chilli, Crusty Dipping Bread

Wild Mushrooms In a Creamy Garlic Sauce
On Toasted Brioche (v)

Honey Roasted Belly Pork
Bacon Crumb, Poached Pear in Red Wine

Cognac Infused Chicken Liver Parfait
Cider Apple Chutney, Toasted Croutes

TO FOLLOW

Slow Cooked Featherblade of Lincolnshire Beef
Garlic Mash, Roasted Vegetables, Crispy Onions, Rioja Red Wine Jus

Salmon Supreme
Baby Spinach, Asparagus & Wild Mushroom Linguine Pasta, Parmesan
Shavings, Garlic Ciabatta

Pan Fried Breast of Corn Fed Chicken
On a bed of Creamy Chorizo & Garden Pea Risotto, Parmesan Tuille

Mozzarella, Red Pepper & Red Onion Marmalade Tart (v)
Warm New Potatoes, Rocket & Pesto Salad

TO FINISH

Pan au Chocolate Bread & Butter Pudding
Baileys Infused Crème Anglaise

Lemon & White Chocolate Pavlova
Macaroon, Mixed Berry Compote

Strawberry Jammie Dodger Eton Mess Cheesecake
Strawberry Chantilly Cream, Strawberry Ice Cream

Cheeseboard to Share
British Cheeses, Cheese Biscuits, Spiced Chutney, Apple, Grapes,
Celery

£45 per person (incl Petit Fours)
Please advise of dietary requirements at time of ordering, our food
may contain nuts.

