

Valentines Day

Wednesday 14th February

To Start

Pan seared Pigeon Breast with pea, spring onion & Pigeon risotto

Duck Liver parfait with smoked Duck Breast, sticky fig relish & toasted brioche

Sunblushed tomato & mozzarella croquettes with pesto dressing & rocket salad

Beetroot cured salmon, smoked salmon pate with pickled cucumber & toasted brioche

To Follow

*Roasted Fillet of Beef with Gratin potatoes, roasted vine tomatoes,
crispy shallots & red wine jus*

Breast of Duck with braised Duck leg spring roll, Pak choi & sticky plum sauce

*Breast of Pheasant with Kale, parsnip puree, root vegetable gratin,
pancetta crumb & white wine jus*

Pan seared Fillet of Sea Bass with tarka dhal, coriander salad & buttered Kale

Wild mushroom & pea Risotto topped with parmesan & poached Egg

To Finish

White Chocolate & passion fruit creme brûlée

Baileys Dark chocolate cheese cake with clotted cream ice-cream

Profiteroles topped with salted caramel & chocolate sauce

Sticky toffee apple pudding with toffee sauce & clotted cream

2 course £24.95

3 course £29.95

