

VALENTINES SET MENU

WEDNESDAY 14TH FEB 24

6PM TO 8.30PM

01749 673874

STARTERS

SHARING PLATTER-

A DELICIOUS CHARCUTERIE BOARD LADEN WITH PRESERVED MEATS, CHEESES, AND TASTY BITS.

COQUILLES ST JACQUES-

SCALLOPS IN A CREAMY WHITE WINE & GRUYÈRE SAUCE EDGED WITH BUTTERY MASH POTATO.

CHEESE SOUFFLE-

A LIGHT AND AIRY MATURE CHEDDAR CHEESE SOUFFLE IN A CREAMY CHEESE SAUCE.

MAINS

STEAK DIANE

A RETRO CLASSIC, 8 OZ SIRLOIN STEAK ACCOMPANIED BY A CREAMY MUSHROOM SAUCE, CAVOLO NERO AND POTATO FONDANT.

CAULIFLOWER STEAK DIANE

A VEGETARIAN TWIST ON THE CLASSIC STEAK DIANE ACCOMPANIED BY A CREAMY MUSHROOM SAUCE, CAVOLO NERO AND POTATO FONDANT.

DUCK WITH PASSION FRUIT & ORANGE SAUCE!

PAN FRIED DUCK BREAST GLAZED IN A STICK ORANGE & PASSION FRUIT SAUCE, GARLIC & ROSEMARY SAUTÉ POTATOES AND SEASONAL GREENS.

MUSHROOM PITHIVIERS

A TASTY PUFF PASTRY PARCEL FILLED WITH WILD MUSHROOMS SERVED IN A MUSHROOM CREAM SAUCE, GARLIC & ROSEMARY SAUTÉ POTATOES AND SEASONAL GREENS.

DESSERT

CHOCOLATE TART

VELVETY CHOCOLATE TART WITH A BERRY COULIS SERVED WITH MASCARPONE CREAM.

RASPBERRY PAVLOVA

PAVLOVA (MARANGE NEST) LAYERED WITH RASPBERRY CREAM AND RASPBERRY SAUCE.

CHAMPAGNE & RASPBERRY POSSET

A LIGHT & FLUFFY DESSERT WITH A HINT OF LUXURY.