

# *Valentine's Day 2018*

*Served 6 til 9*

*Dipping bread with oil and balsamic vinegar*

## *Starters*

Sauté mushroom medley

Finished with a rich and creamy garlic and chive sauce and filo pastry.

Prawn Marie Rose

Succulent Atlantic Prawns on crisp leaves draped in a rich Marie Rose sauce.

Serrano ham and olive salad

Served on warmed crouton with a honey mustard oil.

Tempura battered brassica

Dressed with a blue cheese sauce and chilli.

## *Mains*

Beef Wellington

Fillet of beef, mushroom, course pate in flaky pastry, served with a port jus, fine beans and braised potato fondant.

Sea bream en papillote

A Delicate bream, steamed with vegetables, herb, lemon butter and thyme. Served with a sauté of new crop potatoes.

Chia seed, Butternut Squash and Red Onion Crown

Squash, red onion and chia seed baked on a gluten free pastry, with a tomato coulis.

Roast Chicken and Poacher

Tender chicken and a rich smoked Lincolnshire poacher cheddar, Carved onto a sauté of potato and vegetable.

Root vegetable and tarragon fritters

Presented with, deep fried polenta and a tangy dressing.

## *Desserts*

Chocolate ganache, with a saffron cream, fresh raspberries.

Rice pudding cheesecake, Served with brandied forest fruit compote.

Spotted dick pudding, served with braised fruits and crème anglaise.

Crepe Suzette, Pancakes in a traditional orange and Cointreau sauce

Served with a vanilla ice cream.

Four Courses and Coffee £25.50 per person