



Valentine's Day

M E N U

Butternut Squash Firecracker Puree Soup

S T A R T E R S

Slow Cooked Gressingham Duck Leg served with Sweet Potato & Thyme Croutons & Blood Orange Reduction

Parcel of Oak Smoked Salmon & North Atlantic Prawns, served with Marinated King Prawns & Mache Leaf

Peppered Goats Cheese Bon Bons with Caramelised Rainbow Beetroot & Balsamic Glazed Rocket

M A I N S

Individual Fillet of Beef Wellington with Roasted Roots, Dauphinoise Potatoes & Shallot Reduction

Baked Halibut with Herb Rolled Potatoes, Seasonal Greens & Spicy Buttered Mussels

Chargrilled Breast of Chicken served with Wild Mushrooms Aranchini & Tomato & Basil Ragout

D E S S E R T S

Sharing Plate of Apples & Pears. Pear Belle, Apple Tarte Tatin, Poached Pear Mille Feuille & Apple Brulee

Iced White Chocolate Parfait, Chocolate Crisp & Mulled Cherries

Selection of Cheese & Biscuits, Celery, Grapes & Chutney





Valentine's Day

VEGAN MENU

Butternut Squash Firecracker Puree Soup

STARTERS

Tian of Seasonal Melon with Champagne Fruits & Orange Sorbet

Spicy Roast Vegetable Samosas with Soya & Mint Dipping Sauce

MAINS

*Field Mushroom Wellington with Honey Roasted Roots & Vegan
Mozzarella*

*Baked Sweet Potato filled with a Ratatouille Risotto, served with a
Basil Oil Dressing*

DESSERTS

Vegan Baked Cheesecake served with Poached Cherries

Chocolate Brownie served with Vegan Ice Cream & Glazed Bananas

