

# St Valentine's Menu



## Canapés & Glass of Prosecco

~~~~~

## Bottle of House Wine to share between two

~~~~~

## East & West Duo of Soups (V)

Hot & Sour Soup with Julienne of Oriental Vegetables  
Creamed Wild Mushroom & Truffle Soup finished with Chive Oil

## Box Baked Camembert for Two (V)

served with rosemary foccacia & sweet onion chutney

## Pan Roasted Scallops

chorizo, pancetta & green pea purée

## Potted Ham & Cornichon

infused in mustard seed butter served with piccalilli & toasted soda bread

~~~~~

## Guinea Fowl

stuffed with soft cheese & herbs with dauphinoise potatoes, tenderstem, café au lait

## Duo of Duck

duck breast, leg confit terrine, roasted beets, fondant potato, duck jus

## Steamed Sea Bass

creamed cabbage, lardons, chestnuts, potato gnocchi, saffron butter

## Mushroom Tortelloni (V)

pasta parcels filled with mushroom & ricotta finished with parmesan crisp & chilli butter

## Beef for Two (£5.00 per person supplement)

beef wellington, triple cooked chips, slow roast tomatoes, portobello mushroom, red wine jus

~~~~~

## Chocolate for Two

chocolate fondant, millionaire shortbread, marbled chocolate parfait, salted caramel sauce

## Duo of Hot Desserts

Sticky Toffee Pudding with Clotted Cream  
Peach & Pecan Crumble with Vanilla Ice Cream

## Ginger Crème Brûlée

shortbread biscuit, rhubarb jam

## Cheese & Chutney

selection of cheeses served with tomato chutney & crackers

~~~~~

## Coffee & Handmade Chocolate Gift

**£45.00 per person**

