

St. Valentines Day Dinner

Twice Baked Goats Cheese and Parmesan Soufflé Served with Rocket
and Red Onion Marmalade.

Seared Scallops Served with Stir Fried Sugar Snaps, Parma Ham and Tomato & Fennel Salsa.
Smoked Fish Chowder with Parsley Oil.

Galia Melon Crown with Blueberry and Cassis Compote.

Duck Spring Roll Served with Pickled Cucumber and Dipping Sauce.

Roasted Fillet of Beef Served with Baked Field Mushroom, Truffle Oil Mash and Red Wine
Red Wine Reduction.

Paupiettes of Lemon Sole with Salmon Mousse Served with Baby Spinach and Lobster Sauce.

Roast Rack of Lamb Served on Sweet Potato and Shallot Rosti with Thyme Sauce.

Peppered Roasted Duck Breast with Honey Figs and Blackberry Sauce.

Selection of Vegetables in Coconut and Chilli Batter Served with
Pak Choi and Coriander Sauce.

Dauphinoise & New Potatoes.

Panache of Market Fresh Vegetables.

Toffee, Banana and Pecan Pudding with Toffee Sauce and Toffee Ice Cream.

Red Cherry and Kirsch Crème Brulee.

Dark Chocolate Fondant with Vanilla Ice Cream.

Strawberry Shortbread with Passion Fruit Coulis.

Baked White Chocolate and Raspberry Cheesecake.

Coffee & Mints.

Price Per Person £28.00.