

# Valentine's Menu

Tuesday February 14th – £40 per person

## A glass of fizz on arrival!

### Starters

Half a dozen native oysters served on crushed ice with red wine & shallot vinegar

Roasted tomato & pepper soup with basil & oregano doughnuts & home baked bread (v)

Butternut squash & Blue Vinny tart with Mr Filbert's beetroot & wasabi dressing (v)

Confit of duck spring rolls with lightly pickled Chinese vegetables & yellow plum sauce

### Mains

Herb crusted rack of new season lamb with sweet potato dauphinoise, sautéed kale parcels & a rosemary & redcurrant lamb jus

Poached salmon supreme with saffron potatoes & a mussel, leek & dill chowder

Seasonal vegetable wellington with fresh herb gnocchi, red pepper sauce & dressed wild rocket (v)

Farm assured corn fed breast of chicken stuffed with a tarragon mousse & wrapped in locally cured ham with pomme fondant, celeriac purée, baby leek & a Madeira & chicken jus

### Desserts

Warm dark chocolate brownie with vanilla ice cream & orange honeycombe

Passion fruit crème brûlée with lavender scented shortbread biscuits

Banana & pineapple fritters with toffee sauce & vanilla ice cream (to share!)

White chocolate strawberry & champagne torte with seasonal glazed fruits

### Tea or Coffee & petit fours

\*Book a table for four & we'll give you a free bottle of wine to enjoy!

(v) - suitable for vegetarians

