



Valentine Menu

CHOOSE 3 COURSES FOR £24.95

Starters

Roasted Red Pepper soup with a Goats Cheese and Pesto Flute

Asparagus wrapped in Panchetta, Anchovy and fresh Herbs, poached Duck Egg and sauce Hollandaise

Game Terrine served with a Quince Preserve, with crisp Toasts

Pan seared Black Pearl Scallops with minted Peas, Smoked Panchetta and Black Pudding

Why not share a hot bowl of steamed Shetland Mussels with a loved one in a traditional Marinere sauce



Optional Oyster course served natural on ice with a Sweet Chilli and Lime dressing on the side. £1.65 per Oyster



Mains

Lamb Rack on Truffled Mash with Char Grilled Asparagus, Woodland Mushrooms and a Red Wine Jus

Chicken Supreme Stuffed with Basil Pesto and Mozzarella wrapped in Parma Ham served with a warm Potato Salad and fine Green Beans

14oz Chateau Briande cooked to your liking and sliced for sharing served with Portabello Mushrooms, Cherry Vine Tomatoes, Frites and a Brandy Peppercorn Sauce. £3.95 Supplement per person

Pink Bream Fillet on Steamed Vegetables in a Thai Style Coconut Broth with Baby Squid, Mussels and Prawns

Hot bowl of Steamed Shetland Mussels in a Traditional Marinere Sauce, served with Frites

Wild Mushroom Risotto with Parmesan Crisps and Truffle Oil



Sweets

White Hart Chocolate Tasting plate to share

Strawberry "Zinfandel Rose" Syllabub

Baileys Crème Cappuccino with Chocolate Truffles

A Selection of British Cheese and Biscuits