

'love is in the air'

VALENTINES MENU

To Start

Goats cheese soufflé V

Creamy goat's cheese & red onion soufflé, twice baked served with a red onion jam.

Ham & leek terrine

Diced ham hock set in a terrine with sautéed leeks, served with crusty bread & a sweet onion & cherry tomato salsa.

Creamed garlic mushrooms V

Oyster mushrooms cooked in garlic & white wine then finished with a cream & topped with a crisp puff pastry lid

Roasted red pepper & vine tomato soup V

A glossy blended soup served with a parmesan crouton

Warm salad of mackerel

Flakes of fresh mackerel folded with new potatoes & broad beans, dressed with lemon crème fraiche & chervil.

For Main

Pan seared chicken

French trimmed breast of chicken cooked in thyme butter with a homemade smoked bacon & broad beans ravioli, finished with a creamy goats cheese sauce.

Lamb rump

Succulent lamb rump cooked with rosemary served with a fondant potato, garnished with baby leeks & a redcurrant jus.

p.t.o.

Tornados Rossini

A succulent pan fried fillet of beef, sat on crisp toasted white bread & served with a quenelle of rich pate accompanied by a Madeira wine sauce.

Grilled tuna nicoise

Supreme of tuna grilled & served on caper dressed green beans, new potatoes & a boiled egg, garnished with roasted cherry tomatoes & succulent marinated olives

Camembert & pepper tart 'V'

Individual creamy French camembert tart with roasted red peppers, sundried tomatoes & basil, garnished with fresh rocket.

To finish

Poppy seed parfait

A creamy smooth ice cream like dessert sliced & served with a honey & almond praline

Poached berry granola

Poached winter berries folded through a vanilla yogurt topped with a crunchy oat topping

Assiette of chocolate

3 desserts in 1 !! A chocolate mousse, a crisp chocolate tart & a light chocolate fondant.

Raspberry & brandy mousse

A light brandy infused mousse with fresh raspberries served with a crisp tuille biscuit.

Berry pancakes

2 thin pancakes filled with a cointreau whipped cream & fresh winter berries.

Coffee & truffles to conclude !

4 course Valentines dinner

£ 2750 per head

