

VALENTINES MENU

To start...

Roast Tomato & Basil soup

Local venison Carpaccio, lemon & Thyme oil, parmesan shavings

Plum tomato & goats cheese suppress, rocket, basil pesto

Pan roast breast of pigeon, bubble & squeak, thyme jus

Home cured gravalax, sweet mustard dressing, herb salad

Local oysters red wine shallot vinegar

To follow...

Fillet steak, sauté garlic wild mushrooms, pomme anna

Pan roasted breast of corn fed chicken, creamed cabbage & bacon confit potatoe

Baked fillet of lemon sole, wilted baby gem, asparagus & sun blush tomato butter

Chateaubriand, pomme fondant, curly kale béarnaise sauce

Roast fillet of bass, sweet potato puree, basil pesto & herb leaf salad

Red onion and goats cheese Wellington, butter roast new potatoe & wilted baby spinach

Baked ratatouille tartlet, rocket & pecorino shavings

To follow...

Dark chocolate mousse with grittions

Passion fruit sable with raspberry coulis

Champagne cheesecake with strawberry & basil compote

Sticky toffee pudding, toffee sauce & vanilla ice cream

Cheese & biscuits

To finish...

Coffee and petit fours