

# Valentines menu



4 courses for 2 & a bottle of wine £60 with complimentary bread board

Evenings entertainment- Britain's Got Talent Wayne Woodward

~~~~~**To start**~~~~~

Roasted winter squash soup, crushed amoretti, chilli oil, Thai basil

Pan seared Scallops, bacon, black pudding, cauliflower & peas

Pulled ham hock & leek croquettes, smoked paprika aioli

Hummus, dukkha, coriander & chilli, toasted flatbreads

~~~~~**As main**~~~~~

Pan seared sea bass fillets, mussel, clam, saffron & white bean stew

Cauliflower risotto, cauliflower fritters, charred cauliflower, parmesan & truffle

Chateaubriand (this is to share and must be ordered in advance), green beans wrapped in bacon, roasted tomato & portobello mushrooms, onion rings, lyonnaise potatoes, bearnaise & red wine jus

Corn fed chicken breast & crisp wing. Burnt leeks & celeriac, broccoli, wild mushroom cream

~~~~~**To finish**~~~~~

Chocolate fondant, coconut ice cream

Vanilla and rosewater pannacotta, earl grey shortbreads

Elderflower & basil macerated fruit, lemon sorbet, prosecco sabayon

Cheeseboard for two, served with port

~~~~~**The end**~~~~~

Teas, coffees or hot chocolate, chocolate orange and brandy truffles



