



Valentines menu

£28.95 per person 14th February 2012



To Begin

White bean & beetroot soup

Asparagus wrapped in Parma ham with a parmesan poached egg

Chicken & red pepper terrine

Pan fried scallops with aioli & a Pancetta salad

To follow

6oz Fillet steak with Dauphinoise potatoes, spinach, onion marmalade & a red wine sauce (£5.00 supplement)

Whole lemon sole with dressed watercress, sweet potato chips & a prawn & caper butter

Chicken stuffed with Gorgonzola served with crushed potato, asparagus & tomato butter

Risotto of wild mushrooms, confit tomato, spring onions & parmesan shavings

To finish

Passion fruit bavarois

Duo of iced chocolate terrines

Apple tarte tatin with vanilla ice cream

Selection of Local Cheeses

£5.00 deposit per person on booking

Where possible every effort is made to use seasonal and local produce Please notify us of any dietary/allergy requests and we will strive to accommodate them A discretionary 10% service charge is made to all parties of 6 or more

Please note that we use cooking oil which contains genetically modified Soya and is present in most dishes.