

# VALENTINES MENU

Thursday 14<sup>th</sup> February

**FIVE COURSE MENU @ £70.00 PER COUPLE**

## **STARTER**

Chunky Cut Home Made Minestrone Soup (v)

Game Terrine with Smoked Duck Breast and an Orange and Pomegranate Salad

Smoked Salmon, Prawn and Crab Gateaux garnished with Sour Cream and Cucumber

Warm Tartlet of Mature Stilton, Pear and Walnut served with a Spiced Grape Compote (v)

## **SORBET**

Refreshing Fruity Raspberry Sorbet

## **MAIN COURSE**

Roast Saddle of Lamb filled with randy Soaked Apricots, Spinach and Brie, coated in a Redcurrant Sauce, served with Dauphinoise Potato and a Medley of Seasonal Vegetables

Fillet of Beef Wellington Encased in a Mushroom, Onion and Pate Duxelles Wrapped in Puff Pastry served with Dauphinoise Potato, Medley of Seasonal Vegetables and Rich Madeira Wine Sauce

Pan Roasted Fillet of Hake topped with a Lobster Bisque Styled Sauce served with Seasonal Greens and Turmeric Potatoes

Butternut, Gruyere and Quinoa Roulade served with Dauphinoise Potato and a Medley Seasonal Vegetables

## **DESSERT**

Dark Chocolate and Baileys Bavarois with Sweet Black Cherry Jam

Mango and Passion Fruit Cheesecake

Lemon Torte and Vanilla Pod Ice Cream

Soft Meringue Toffee and Pecan Roulade with Toffee and Fudge Sauce

## **COFFEE AND PETIT FOURS**