

Valentine's Candlelit Dinner for Two Menu ~ 14th - 16th February
~ Select three courses each, plus a bottle of wine or Prosecco to share.
£40.00pp

Starters

Confit of Duck Terrine

Served with orange compote, orange gel & Melba toast

Crispy-Skinned Salmon

Served with cherry tomato & basil risotto, shaved parmesan, pea shoots & pesto

Roasted Mediterranean Vegetable Terrine

Served with sundried tomato tapenade & pesto

Seasonal Soup of the Day

Served with home-made bread roll and butter

Charred Asparagus

Served with poached egg yolk, endive & French dressing

Mains

Pork Wellington, Belly Pork & Black Pudding Fritter

Served with crackling, Dauphinoise potatoes, sautéed Savoy cabbage & cider jus

Pan Fried Fillet of Sea Bass

Served with sautéed new potatoes, grilled fennel and a dill and caper butter

Wild Mushroom Risotto

Served with a parmesan tuile and dressed rocket

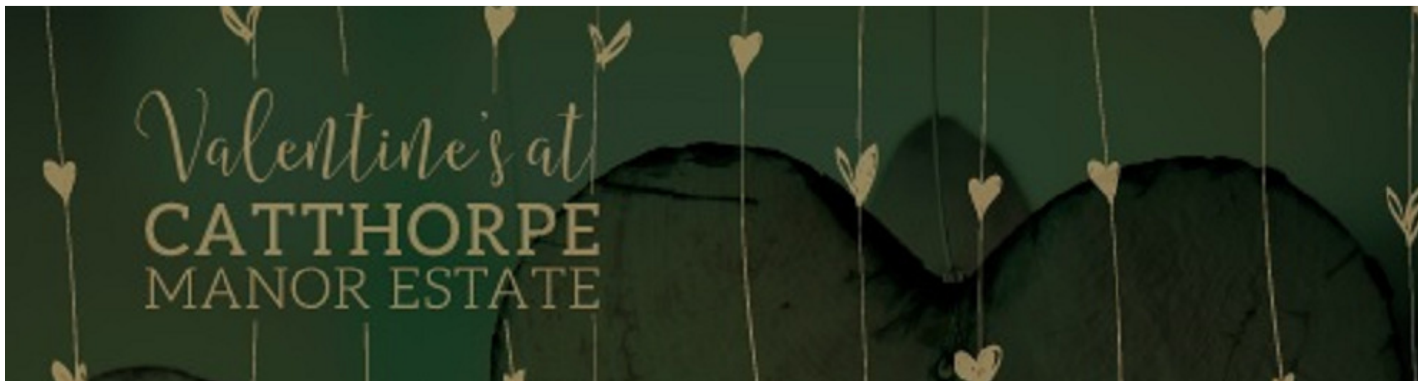
Chicken Breast with Crispy Skin

Served with heritage carrots, potato fondant, butternut squash puree and thyme jus

Pan Fried Sirloin Steak

Served with steak garni, chips and pepper sauce

(Continued over leaf)



Desserts

Chocolate Fondue for Two

Served with strawberries and marshmallows for dipping

Rose Water Panna Cotta

Served with a duo of fruit coulis and a brandy snap crumb

Tarte au Citron

Served with a raspberry compote & a crispy tuile

Profiteroles

Filled with Baileys cream and served with a warm chocolate sauce

Filter coffee or a pot of tea, served with chocolates, to conclude

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Choose Your Wine

White & Rose

Ca Del Lago Pinot Grigio (Italy) *Green apple with peach & pear notes, with hints of elderflower.*

Las Montanas Sauvignon Blanc (Chile) *Light in colour, fruity & refreshing with citrus flavours.*

Red Rock Chardonnay (Australia) *Bursting with tropical fruit aromas and citrus nuances.*

Greenwood Zinfandel Rose (USA) *A fruity blush, light strawberry fruit aromas & red berry flavours.*

Red

Las Montanas Merlot (Chile) *Soft and fruity red with rich damson & cherry spice flavours.*

McPeterson Shiraz (Australia) *A soft and fruity red with notes of plum, blackberry and subtle spice.*

Cape 312 Pinotage (RSA) *Soft and juicy red wine with flavours of red berries and violet.*

Prosecco & Champagne

Di Maria Prosecco Doc (Italy) *Pale light yellow colour with fine perlage. Delicately fruity slightly aromatic bouquet. Well-balanced and light body. Harmonic at the taste.*

Champagne Moutard Brut NV (France) *A subtle harmony of the three main Champagne grape varieties. A rich smooth wine on the palate with gentle aromas on the nose. (Supplement +£20.00)*

Champagne Taittinger Brut NV (France) *A palate of considerable depth and balance with hints of honey and fresh fruit with a long, fresh finish. (Supplement +£45.00)*