

# *Valentine Dinner Menu*

## *Starter*

*Lobster bisque, caraway seed straws*

*Stilton & walnut soufflé, truffle salad*

*Beetroot cured salmon with horseradish sauce*

*Duck liver parfait, apple & grape chutney*

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## *Raspberry Sorbet with sweet wine*

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## *Main*

*Roast rump of lamb, leek gratin & wilted spinach*

*Sea bass, wilted samphire, citrus & fennel salad*

*Corn fed chicken with crispy pancetta, wild mushrooms, sautéed cavolo nero & fondant potato*

*Goat cheese & roast butternut squash tart, caramelized red onion*

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## *Dessert*

*Chocolaté marquise, pistachio ice-cream*

*Vanilla cream brulee, amaretto shortbread*

*Baked passion fruit cheese cake, poached strawberry*

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*Coffee & truffles*

*£39.50 Per Person – Includes a glass of Sparkling Rose wine*