

Valentines Day

3 Courses - £15.95pp

Starters

Cream of Field Oyster Soup

*Finished with a swirl of cream and chives*

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Terrine of Salmon, Smoked Trout & Crayfish Tails

*On a pool of roast pepper coulis & melba toast*

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A Platter of Large Green Lip Mussels to Share

*Baked with garlic butter & herb breadcrumbs*

Mains

Pancetta wrapped Breast of Chicken

*Stuffed with a cream cheese & tarragon mousse and finished with a white wine & mushroom sauce*

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Chargrilled Pork Cutlet & Slow Roast Belly Pork

*Served on a bed of horseradish mash, with a wholegrain mustard and calvados brandy sauce*

Sweets

Vanilla & Passionfruit Ice Cream

*Served in a brandy snap basket and finished with rumtop & lambe peaches*

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Homemade Profiteroles

*Filled with walnut & maple syrup ice cream on hot butterscotch sauce*