

VALENTINE'S

evening



Saturday 13th February
from 7pm

Starters

Hand made Butternut Squash Ravioli with Parmesan Foam and Shaved Chestnuts.

Ham Hock Terrine with Pickle Lilly

Smoked Salmon with Goat's Curd and Balsamic Roasted Beetroot.

Main Courses

Slow Braised and Pressed Shoulder of Lamb, Herb Crusted Rack and a Kidney Dumpling, served with Minted Pea Puree, Fondant Potato, lightly Pickled Carrots and a Red Wine Jus.

Poached Chicken and Chorizo Ballottine on a Herb and Sundried Tomato Risotto with Slow Cooked Peppers.

Parma Ham, Wrapped and Roasted Cod Loin set on Creamy Mashed Potato, served with Glazed Green Beans and a Champagne and Dill Cream Sauce

Desserts

Passion Fruit Curd Roulade

Black Forest Delice

Vanilla Crème Brûlée with Raspberry Shortbread

Coffee and Hand Made Chocolate Truffles

£25.00 per head

To book, please call 01440 761951 or 07769 269069