



Valentine's Dinner Menu

Wednesday 14th February 2018

Amuse bouche

Oysters

Trio of starters to share

Cauliflower white truffle soup

Baked Camembert

Quail Scotch egg & asparagus

Main courses

Sirloin steak, sticky ox cheek, dauphinoise potato, red cabbage, buttered fine beans
& red wine jus

Herb crust cod loin, crab croquette potato, tenderstem broccoli,
pickled fennel & crab cream

Roast beetroot & Brie Wellington, fondant potato, tenderstem broccoli, red cabbage,
mushroom & tarragon jus

Dessert - sharing platter

Vanilla cheesecake

Passionfruit jelly

Lemon tart

White & dark chocolate mousse

Raspberry sorbet

£30 per person