



VALENTINES 5 COURSE MENU

Tuesday 14th Feb

£37.50 per head



Chef's Amuse Bouche with a Glass of Bubbly



Starters

Press Chicken Terrine with Tarragon, Pickled Prunes and Toasted Brioche

Cricketers Brisola with Rocket and Tomato Dressing

Crab and Scallop Minestrone

Golden Cross Goats Cheese with a Beetroot and Horseradish Salad



Mains

Guinea Fowl Two Ways served with Creamed Cabbage and a Mustard Sauce

Braised Ox Tail served with Roast Vegetables, Dauphinoise Potatoes and a Thyme Jus

Artichoke and Salsify Risotto with Roasted Fennel

Seared Skate Wing with Caper and Lemon Butter, Fine Beans and Cocotte Potatoes



Desserts

Chocolate Parfait with Praline and Chocolate Ice Cream

Masala Poached Pear and Ginger Mascarpone

Lemon Posset and Orange Shortbread

Assortment of Desserts to Share



Cheese Board

Selection of Fine French and British Cheeses

With Quince Paste, Biscuits and Raisin Compote

Please note that some of our Cheese may be un-pasteurised