



VALENTINES DAY – WEDNESDAY 14TH FEBRUARY 2018

SIX COURSES & TEA AND COFFEE AND PROSECCO £45

A M U S E B O U C H E

Selection of Canapés and Prosecco

S T A R T E R S

Crab

Salad of Devon crab, apple, pickled cucumber, herb mayonnaise and lemon and coriander emulsion (ng)

Pork

Confit pig cheeks, mustard and parsnip puree, pork jus, crackling (ng)

Figs

Grilled black figs, goats curd, honey and balsamic on sourdough toast (ng, v)

Anti Pasto

Selection of fine Italian cured meats, pickles, rustic breads and dips

To Lovingly Share

R E F R E S H E R

Champagne Sorbet

M A I N C O U R S E

Fillet au Poivre

Pan fried Long Buckby fillet steak, pomme puree, French beans, cognac and peppercorn sauce *served rare*

Salmon

Baked salmon, gnocchi, petit pois, chorizo, saffron cream sauce

Wild Mushroom

Wild mushroom risotto Milanese, shaved Grana Padano, truffle oil

Chicken

Pan roasted corn fed chicken breast, pomme puree, honey glazed heritage carrots, asparagus and pan jus

D E S S E R T S

Passion Fruit

Passion fruit and stem ginger panna cotta, meringue and honey comb

Cheese

Gorgonzola, Somerset brie and Wensleydale and cranberry, Saracens fruit chutney, sea salt and thyme hand baked oat cakes

Eton Mess Sundae

Winter berries, Chantilly cream, vanilla ice cream, meringue and sesame praline

To Lovingly Share

Chocolate Assiette

Rich chocolate brownie, milk chocolate and salted caramel pot, chocolate soil, white chocolate ice cream, chocolate and rum torte, white chocolate ice cream

To Fight Over

T E A A N D C O F F E E T O F I N I S H

**TICKETS AVAILABLE FROM THE BAR, LIMITED
AVAILABILITY**