



VALENTINE'S MENU

Available for Lunch and Dinner
10th, 11th & 14th February 2023

STARTERS

Seafood Chowder ~ A luxurious creamy soup of smoked haddock, prawns, mussels, salmon, potato and bacon. Served with rustic bread

Smoked Duck Salad ~ With a spiced plum and honey dressing

Coquilles St. Jacques ~ Scallops in creamy white wine sauce, topped with mashed potato and cheese and parsley breadcrumb (£3 supplement)

Mediterranean Vegetable Skewers ~ With an apricot and cranberry couscous and a tomato salsa

Chicken Liver Parfait ~ With toasted brioche and a fig and apple chutney

Red Orzo Risotto with Parmesan ~ Orzo Pasta with chargrilled peppers, saffron, tomatoes and olives finished with parmesan cheese

MAINS

Fillet of Monkfish ~ Wrapped in parma ham, served with a roasted red pepper sauce

Sirloin Steak - Served with vine cherry tomatoes and a Béarnaise Sauce

Lamb Wellington - With a mint Purée stuffing, wrapped in filo pastry and served with a Maderia sauce (£5 supplement)

Pork Tenderloin - With an apricot and brandy stuffing and a creamy wholegrain mustard sauce

Kimmeridge Lobster Thermidor - Kimmeridge Bay Lobster (whole) grilled with a brandy, cream, mustard sauce topped with parmesan cheese. Served with hot buttered new potatoes and salad (£7.50 supplement)

Twice Baked Butternut Squash - With cashew cheese, walnuts and cranberries (v) (vg)

All of the above dishes are served with dauphinoise potatoes, chantenay carrots, fine green beans and red cabbage

DESSERTS

Apple Tarte Tatin - With salted caramel ice cream

Lemon Posset & Handmade Shortbread

Belgium Chocolate Cheesecake & Vanilla Bean Ice Cream

Mixed Berry Pavlova

Classic Tiramisu

Selection of English Cheese & Biscuits (£3 supplement)

**£33.95
PER HEAD**

£5 Deposit per head, pre-order required