

# *The Lee Wood Hotel* *Valentines dinner*

*Amuse bouche*



*Fennel Veloute with Tomato and Gin Soup*

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*Oysters on Ice with Lemon and Coriander Salad*

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*Salad of Chicken, Bacon and Baby Fig with Brioche Croutons*

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*Pea and Soft Herb Risotto with Poached Egg and Hollandaise Sauce*



*Beef Two Ways Cannon of Sirloin with Braised Beef  
Potato Puree, Carrots and Bourguignon Sauce*

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*Crispy Fried Gressingham Duck Breast, Potato Fondant, Braised Red Cabbage  
with Orange and Pecan Sauce*

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*Classic Bouillabaise with Toasted Baguette and Rouille Sauce*

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*Pan Fried Potato Gnocchi, Wilted Rocket, Sun Baked Tomatoes  
Fontina Sauce*



*Champagne Jelly with Winter Berries Vanilla Foam and Sable Biscuit*

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*Malt Chocolate Fondant, Cherry Ice Cream and White Chocolate Sauce*

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*Chocolate Fondue (To Share) Marshmallow, Chocolate Brownie, Grapes and Strawberries*

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*Selection of British and Continental Cheeses, Homemade Chutney, Celery, Grapes and savoury  
Biscuits*



**£ 28.00**