

Valentines Menu

Lobster Bisque

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*Pan Seared Black Pearl Scallops on Home-pickled Beetroot
with Crisp Parma Ham*

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A Trio of Cheese Berneigh with Red Pepper Jam

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*Pressed Confit Belly Pork on Ginger Scented Greens with a
Vanilla and Soy Dressing*



*Roasted Hake with Boulangere Potatoes, Buttered Spinach and
a light poached Oyster Cream*

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*Roast Suckling Pig, Vegetable and Puy Lentil Cassoulet with a
Duck and Cabbage Ball and Thyme Jus*

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*Braised Lamb Shank, Roast Potatoes, Parsnip and course
Grain Mustard Puree, Lamb Reduction*

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*Authentic Homemade Thai Green Shrimp Curry, served with
Pad Thai Noodles.*

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*Aubergine Charlotte with Dressed Leaves and Ratatouille
Dressing*



*Assiette of Pear, Poached Pear with Pear Parfait and a Vodka
and Pear Jelly*

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Hot Chocolate and Cherry Fondant with Kirsch Ice Cream

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*Mille Foille of Lemon Cheesecake and Honey Wafer with
Passion Fruit Syrup*

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A Selection of Cheese and Biscuits

£25.00