

# Valentine's Day Menu

## Three Course Set Menu £29 Served from Thursday 13th – Saturday 15th

#### **STARTERS**

Chicken liver parfait, red onion marmalade, petite salad, toasted brioche
King prawns cooked in a lemon, herb, chili and garlic butter with toasted ciabatta
Pan fried mushrooms in a creamy cheese and port sauce on focaccia
Roasted vegetable soup with warm roll and butter

#### MAINS

Chicken breast wrapped in Parma ham, confit potato, tarragon cream

Nut and seed roast served on creamed mashed potato, vegetable reduction

Seabream on crushed new potatoes, lemon and thyme sauce

Duck breast, Parmentier potatoes, cherry reduction

Fillet steak, hand cut chips, roasted plum tomato, field mushroom, peppercorn sauce

(£10 supplement)

All mains served with seasonal vegetables

### **DESSERTS**

Triple chocolate trio, fruit coulis, cream

Apple and fruit crumble, served with custard or ice cream

Bailey's crème Brûlée with Rossini curl

Lemon tart, raspberry sorbet, cream

We prepare each dish fresh upon request with locally sourced ingredients, which may result in minor wait times during peak hours. Although we take great care, our kitchen regularly handles nuts and other allergens, so we cannot assure that our meals are completely allergen-free. If you have specific dietary concerns, please inform your server.

Additionally, please be aware that our fish and poultry dishes could contain small bones.