



Valentine's Day Menu 2017

To Start

Beef short rib with horseradish crisp

Pea & watercress soup

Black pearl scallops, cauliflower puree & pancetta crisp (£2 supplement)

Dressed salad of succulent pear, cranberry and Wensleydale cheese with honey and ginger dressing

Main Course

Portobello mushroom, wilted spinach and smoked cheddar encased in puff pastry with vegetarian reduction

Roast topside of venison, duck fat roast potatoes, red cabbage, parsnip, kale and chocolate jus

Herb crusted rack of High Peak lamb, potato fondant, pea puree & rich jus (£2 supplement)

Pan seared sea bream resting on crushed new potatoes, wilted greens and shellfish bisque

Chicken supreme with dauphinoise potato, leek & mushroom fricassee with chicken jus

To Finish

Raspberry & white chocolate cheesecake

Triple chocolate mousse with Chantilly cream

Apple tart tartan with vanilla ice cream

Selection of British cheeses with homemade chutney, celery, grapes & water biscuits (£2 supplement)

£29.95