



Valentine's Day Menu 2020

To Start.....

Pork shoulder bonbon, black pudding, pickled shallots with apple puree

Pea & watercress soup with fresh bread and butter

Scallops served on cauliflower puree & pancetta crisp **(£2 supplement)**

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

Chicken liver pate served with brioche and red onion marmalade

Main Course.....

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

Hake fillet served on herb crushed potato finished with crushed peas and a lemon butter sauce

Rib of beef, fondant potato, onion puree with caramelised shallot, finished with a red wine jus

Portobello mushroom wellington, stuffed with nuts, peanuts, brie and cranberry served with creamy potatoes and a vegetable reduction

Herb crusted rack of lamb, potato fondant, pea puree & mint jus **(£2 supplement)**

Vegan tomato and chickpea pie, crushed new potatoes and served with a pepper and tomato sauce

To Finish.....

Baked vanilla cheesecake

Vegan apple and strawberry crumble with a vegan vanilla ice cream

Triple chocolate mousse with Chantilly cream

Classic Bakewell tart with custard

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

£32.95