

# Valentines Menu

Glass of Fizz on arrival

## To Start

*Meatballs*

*On a bed of polenta in a creamy tomato sauce*

*Cream of Cauliflower Soup*

*with truffle oil & cheddar crouton & freshly baked bread*

*Galia Melon with Parma Ham, strawberries & Gin dressing*

*Assiette of Fish to share*

*Classic Atlantic Prawns, Smoked Salmon & crème fraiche roulade, Calamari, dips, crisp leaf, breads & lemon butter*

*Camembert to share*

*Infused camembert with rosemary & garlic, selection of breads & cranberry dip*

## The Main Event

*Rack of Lamb*

*Herb & panko crust, black pudding mash, baby vegetables & a red wine jus*

*Duck Breast*

*On a bed of oriental noodles, mixed peppers & plum sauce*

*Smoked Salmon, King Prawn & Asparagus Tagliatelle*

*Topped with rocket & parmesan*

*Apple Stuffed Chicken Breast*

*Fondant potato, baby vegetables & a creamy sauce*

*Blade of Beef*

*Creamy mash, roasted vegetables, red wine jus topped with fresh horseradish*

## Sweet Treats

*Pancake stack to share*

*Pancakes, Nutella, cream, chocolate sauce & strawberries*

*Cherry Brandy Crepes*

*Clotted Cream*

*Fresh Fruit & Marshmallow Fondue*

*Strawberries, melon, raspberries, marshmallows with milk chocolate and white chocolate dipping pots*

*Cheeseboard to share*

*a selection of Regional and Continental Cheese with Biscuits and chutneys*

*Assiette of Desserts*

*Chocolate & coconut tart, pear charlotte, gin cheese cake with elderflower sorbet and a pot of cream*