

Valentines Evening Menu

Tuesday 14th February 2012

Starters

Jerusalem Artichoke Velouté
Pickled wild mushrooms and truffle oil

Chicken Liver & Foie Gras Brulée
Chicory, walnut and pear salad, toasted fig bread

Crispy Soft Boiled Hen's Egg
Mushroom duxelle and blue cheese soldiers

Served with a glass of Pink Fizz

Mains

Roast Rump of English Lamb
Champ potatoes, honey roasted carrots, baby spinach, pine nuts and lamb jus

Pan Fried Fillet of Wild Sea Bass
Herb linguine and mussel, clam and chorizo cassoulet

Pan Fried Fillet Steak
Gratin potatoes, sautéed wild mushrooms, spinach and parsley puree, red wine jus

Desserts

Dark Chocolate Fondant
'Terry's Chocolate Orange' fondue, milk ice cream

Baked Custard & Rhubarb Tart
Rhubarb sorbet

Selection of English Cheeses
Served with warm fig and wheat germ loaf, grapes, chutney and biscuits

£40.00 per person

**Why not stay the night? Dinner, Bed & Breakfast at £170.00 per couple
including a bottle of Pink Fizz**



HEAD CHEF RICHARD FORD