VALENTINE'S DINNER & DANCE

MENU

CANAPÉS

Selection of Savoury Palmier

Gruyere and Crab | Parmesan and Pesto | Wild Mushroom

G, D, SD

STARTER

French Onion Soup

chef's special with crouton & melted cheese

G*, V, VE*

Crispy Duck Salad

ginger risotto cake, plum & hoisin sauce

G, E, SD

Smoked Mackeral Rillette

Beetroot purée, horseradish canoli

F, D, G*

Creamy Burrata

Balsamic glaze, heritage tomatoes, pesto

D, SD*

Grilled King Oyster Mushroom

Brioche toast, celeriac & truffle cream

G*, D*, E*

MAIN

8oz Sirloin Steak

Portobello mushroom, grilled cherry tomatoes, hand-cut chips your choice of peppercorn or blue cheese sauce

D*, SD*

Assiette of Pork Three Ways

(Roast pork fillet with braised cheeks and chili salt pork belly bites) roasted vegetables & potato purée

D*

Pumpkin Ravioli

Spinach sage & onion cream, crispy onions

G, D, E

Pan Fried Fillet of Seabass

Bearnaise sauce, potato & garlic purée, broccoli, cherry vine tomatoes

G*, D

Roast Supreme of Gressingham Duck

Sweet potato, purple carrot, broccoli, plum sauce

D*, SD*

DESSERT

Strawberry Pavlova

Fresh cream & strawberries galore

D*, E

Orange & Raspberry Cheesecake

Chocolate biscuit base, ice cream & fresh cream with fresh strawberries

G*, D

Lemon Tart

Champagne sorbet & fresh raspberries

G*, D*, E*

Goats Cheese and Red Onion Chutney Parcel

Walnut, grape, salad frisee

D, G*, SD, N*