



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 Mackerel Rilette

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*

We make every possible effort to accommodate any dietary requirements. Please notify a manager if you have any known allergies, food intolerances or are concerned about the ingredients of any of the dishes. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens are correct at the time of printing.
C: Crustaceans | CE: Celery | D: Dairy | E: Eggs | F: Fish | P: Peanuts | G: Gluten | L: Lupin | N: Nuts | MO: Molluscs | MU: Mustard | S: Soya | SD: Sulphur dioxide | SE: Sesame | V: Vegetarian | VE: Vegan