



## VALENTINE'S MENU

### Thursday 14<sup>th</sup> February 2019

Pea & mint velouté, chive crème fraiche

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Fruit de Mer

*Oysters with shallot vinaigrette, Tempura Prawns with sweet chilli sauce,  
Crab & Avocado Tian & Grilled Queenie Scallops*

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Fillet of Beef Wellington, Oxtail Fritters, Gruyere Gratin Potato, Farmhouse Cabbage

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Assiette of Puddings

*Rhubarb & Custard Panna Cotta, Dark Chocolate Fondant & Cherry Lattice Pie*

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Tea & Coffee, homemade chocolates

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£38.50 per person

- *Vegetarian or dietary requirements menu upon request*

## **Vegetarian**

Pea & mint velouté, chive crème fraiche

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Onion bhaji, tomato & avocado tian, goat cheese terrine & halloumi fries

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Mushroom wellington, gruyere gratin & farmhouse cabbage

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Assiette of Puddings

*Rhubarb & Custard Panna Cotta, Dark Chocolate Fondant & Cherry Lattice Pie*

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Tea & Coffee, homemade chocolates

## **Vegan**

Pea & mint velouté, chive crème fraiche

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Onion bhaji, tomato & avocado tian, olive & artichoke tartlet & tempura peppers

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Mushroom wellington, sauté potatoes & farmhouse cabbage

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Assiette of Puddings

*Rhubarb & Apple crumble, Dark Chocolate Torte & Morello Cherry pie*

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Tea & Coffee, homemade chocolates