



Valentine's Menu

One Course ~ £25.00 • Two Courses ~ £35.50 • Three Courses ~ £46.00
including complimentary appetiser, bread, two vegetables, potatoes and VAT

First Courses

Beetroot Gravadlax - classic Scandinavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

Risotto - creamy savoury Italian rice, smoked haddock and mussels with parmesan

Madeiran Mushroom (V) - Large flat mushroom filled with confit of onion, topped with goat's cheese and served with a Madeira sauce

Spinach and Cheese Tartlet (V) - Spinach and Goat's cheese in a pastry case

Melon (V) - served with orange segments and sprinkled with cointreau and topped with lemoncello sorbet

Pheasant 'Bonnie Prince Charlie' - Slices of breast of pheasant with a sauce of sliced apples, cream and Drambuie, garnished with sliced apple and roasted flaked almonds

Soup - Cherry Tomato and Smoked Bacon

Main Courses

Salmon 'Florentine' - fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Sea Bass - Ring of sea bass fillet filled with tasty tomato risotto and prawns and served with tomato concasse

Crêpes Gateau (V) - thin pancakes layered with (i) colourful roasted Mediterranean vegetables (mixed peppers, aubergine, sweet potato and cherry tomatoes) and (ii) spinach, mushrooms, walnuts and cheese, and served with red pepper coulis

Fillet Steak - locally reared fillet steak, cooked to your liking, with a creamy stilton sauce and a hatch of walnuts (£4 supplementary charge) NB: nuts may be omitted - please ask

Lamb - loin of Grendon lamb cooked pink and served sliced with a sauce of port, orange and redcurrant

Chicken - Breast of chicken wrapped in streaky Tamworth bacon and baked, served with a creamy mushroom sauce

Venison - sirloin of venison, cooked pink, and served sliced with a dark sauce of whisky, orange and mushroom

All dishes are served complete with two fresh vegetables and potato however a dish of extra vegetables is available - order with your main course - £3 per person



Desserts

Raspberry Pannacotta - Italian-style set cream with a fresh raspberry topping

Poached Pear - pear poached in claret, served warm with a hot port wine sauce and local vanilla ice cream

Lemon Tartlet - classic, sharp, lemon tart served with slightly whipped double cream

Sticky Toffee Pudding - classic date sponge pudding, served warm with caramel sauce and a dollop of slightly whipped double cream

Ice Cream - Exceptionally good Gopsall Farm dairy vanilla ice cream served with hot raspberry coulis

Duo of Chocolate - dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

Cheese - four different varieties of cheese served with biscuits (£4 supplementary charge)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.30 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.40 *single* £3.90 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £3.90

Liqueur Coffees ~ from £8.40

add your favourite whiskey, brandy or liqueur, watch the cream expertly floated on top and enjoy with homemade chocolate truffles



Allergy and food intolerance sufferers: **BEFORE** you order your food and drinks, please speak to a member of our staff if you have a food allergen or food intolerance. We can usually substitute ingredients or modify dishes if required.

Statutory declaration: To the best of our knowledge and belief none of the dishes listed here contain, or are derived from genetically modified (GM) foodstuffs



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