



# Valentine's Weekend

One Course ~ £23.15 • Two Courses ~ £32.55 • Three Courses ~ £41.95  
*including complimentary appetiser, bread, two vegetables, potatoes and VAT*

## First Courses

**Beetroot Gravadlax Parcels** - parcels of handcarved salmon gravadlax (pickled with dill and beetroot), filled with a combination of cream cheese and beetroot

**Risotto** - creamy savoury Italian arborio rice with scallops and tomato concasse

**Portobello Mushroom (V without bacon)** - filled with confit of onion, topped with goat's cheese, wrapped in bacon (*may be omitted*) with a red pepper sauce

**Roasted Vegetable Tart (V)** - shortcrust pastry tart filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes) and Shropshire Blue cheese

**Cheese Soufflé (V)** - twice-baked cheesé soufflé with a cheese sauce

**Pheasant** - Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce with puff pastry hearts

**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 Meunière** - fillet of sea bass, coated in seasoned flour and panfried in butter, served with tomato concasse and King Prawns

**Aubergine Tower (V)** - Aubergine slices, breadcrumbed and pan-fried, stacked in layers with spinach, mushrooms, walnuts and cheese, with a red pepper sauce

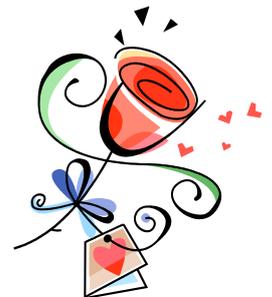
**Fillet Steak** - locally reared fillet steak, cooked to your liking, with a rich red wine sauce, diced ham and quartered mushrooms (*£3 supplementary charge*)

**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

**Pork** - Grilled escalopes of pork with a creamy sauce of cheddar cheese and leeks

*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 served with raspberry coulis

**Apple Vol-au-vent** - heart-shaped puff pastry case filled with sautéed apple and served warm with chantilly cream

**Poached Pear** - Pear poached in claret, served warm with a hot port wine sauce and local vanilla ice 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 Valrhona™ Chocolate sauce

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

**Cheese** - five different varieties of cheese served with biscuits (£2 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 £7.50

*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



**Telephone: 01827 718949**

