



# Valentine's Menu

One Course ~ £25.80 • Two Courses ~ £36.65 • Three Courses ~ £47.50  
*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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