



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 Scandanavian dish of salmon pickled with dill and beetroot, sliced and served with brown bread

Risotto - tasty tomato risotto with panfried king prawns

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 'Sicilian'(V) - Melon slices and orange segments, sprinkled with cointreau, and topped with Limoncello 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 - ring of sea bass fillet filled with salmon mousse and served with a white wine, butter and herb sauce

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 creamy stilton sauce and a hatch of walnuts (£5 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

Apple Puff - heart-shaped puff pastry case filled with sautéed apple and served warm with chantilly 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

Vanilla Ice Cream - Exceptionally good local Dreamy Cow™ 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 - four different varieties of cheese served with biscuits (£4 supplementary charge)

Coffee

Pot of Coffee or Tea and Chocolate Truffles ~ £3.60 *per person*

Espresso (*regular or decaffeinated*) and Chocolate Truffles ~ £3.70 *single* £4.20 *double*

Latte (*Single espresso with hot milk*) and Truffles ~ £4.20

Liqueur Coffees ~ from £9.00

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

Mobile: 07561 856273

