



Valentine's Weekend

One Course ~ £24.30 • Two Courses ~ £34.15 • Three Courses ~ £44.00
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 arborio rice with king prawns and tomato concasse

Flat Mushroom (V) - filled with roasted Mediterranean vegetables (mixed peppers, aubergine, artichoke hearts, cherry tomatoes), topped with goat's cheese, with a fresh red pepper sauce

Onion Tart (V) - shortcrust pastry tart filled with caramelised red onions and topped with Feta cheese

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

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 red pepper sauce

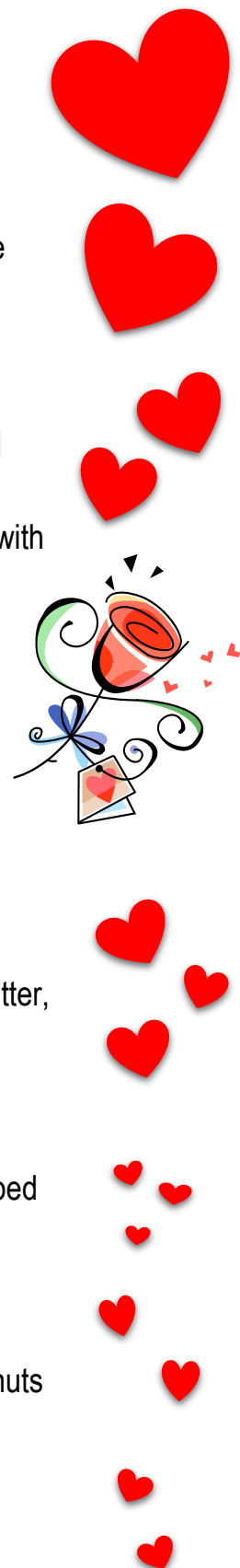
Fillet Steak - locally reared fillet steak, cooked to your liking and set on a pâté-topped crouton with a rich madeira sauce "Rossini-style" (£4 supplementary charge)

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

Chicken - sliced breast of chicken with a creamy stilton sauce and a 'thatch' of walnuts (nuts may be omitted - please ask)

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

Crème brûlée - classic baked egg custard with a crispy burnt sugar topping

Apple Pastry - puff pastry case filled with sautéed apple and served warm with caramel sauce and a spoon of softly whipped 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 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 ~ £3.30 *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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