



# Valentines Menu

## **Cajun Seasoned Chicken**

Mini fillets, mixed leaves, cucumber ribbons  
vegetable spring roll, sweet chilli dressing

## **Goats Cheese**

Glazed goats' cheese on red wine poached pear, mini goats' cheese and fig tart  
red wine syrup and a micro leaf salad

## **Scallop and Prawn**

Butternut squash risotto, watercress sauce

## **Fresh Crab Meat with Lime Wrapped in Smoked Salmon and Quail Egg**

With tomato, grapes and a lightly curried mayonnaise

## **Pulled Pork Belly**

Sauté potato, sage and onion farce, lyonnaise onions, cider cream

**ooOoo**

## **Paupiette and Fillet of Plaice with a Herb Crumb**

Stuffed with a sun blushed tomato, spinach and onion farce, fricassee of leek,  
mushroom, asparagus, parisienne potatoes, asparagus, lemon beurre blanc

## **Grilled Sea Bass**

Warm salad of fine beans, spring onion, garden peas and sliced new potatoes,  
cherry tomatoes white wine, tomato and herb cream

## **Marinated Chump and Cutlet of Lamb**

Chump infused with rosemary redcurrant, potato mash, broccoli, glazed carrots, with its own jus

## **Roasted Fillet of Beef**

Stuffed mushroom, garlic potatoes, confit carrot,  
fine bean bundle, truffled madeira and mushroom sauce

## **Vegetarian Duo**

Pancake filled with asparagus, broccoli and mushroom gratinated with cheddar cheese,  
vegetable en crouete with provence vegetables, spiced tomato sauce

**ooOOoo**

## **Crème Brulee**

Strawberry cream, tuile cigarette

## **Warm Frangipane Slice**

Crème anglaise, black cherries and a cherry syrup

## **Chocolate and Toffee**

Dark chocolate torte, warm sticky toffee sponge, butterscotch sauce  
Salted caramel ice cream, caramalised banana

## **Citrus Assiette**

Lemon meringue syllabub, warm lemon sponge with curd sauce,  
orange ice cream, blood orange sauce

## **Dorset Blue Vinny, Truckle Cheddar, Camembert**

Fruit chutney, cheese biscuits

**£42.50 per person**