



Valentines Dinner

Salmon and Prawn Tian

Bound in a lemon mayonnaise with mixed leaves, sliced avocado, hardboiled egg
cherry tomatoes, cucumber, red pepper essence

Sweet and Sour Chicken

Deep fried in tempura batter, cucumber noodles

Glazed Goats Cheese

On a tomato and shallot tart tatin, pesto dressing

Warm Duck Salad

Rustic salad, with warm confit duck and hoi sin and sesame dressing

Haddock Wrapped in Smoked Salmon

Carrot and courgette ribbons, tomato sauce

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Fillet of Sea Bass

Green beans, peas and diced buttered potatoes, chive, tomato and lemon sauce

Sole Paupiette and Fillet

With a scallop mousse, fricassee of leeks and mushrooms, saffron potatoes, roasted cherry tomato, watercress cream

Pork Wrapped in Bacon

Fillet stuffed with an apricot farce, spring onion mash, roast parsnip, broccoli, port wine jus

Beef Bourguignon

Mashed potato, savoy cabbage, macedoine of vegetables, rich red wine sauce

Duo of Lamb

Shredded minted shoulder, sliced lamb chump, fondant potato, french beans, confit carrot, rosemary jus

Asparagus, Leek, Broccoli and Mushroom Tartlet

Glazed with brie on a bed of stir-fried vegetables, parmentier potatoes, asparagus spears, spiced vine tomato sauce

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Crème Brulee

Wild berry compote, Viennese biscuit

Trio of Chocolate

Chocolate brownie with chocolate sauce, white chocolate ice cream, dark chocolate torte, strawberry coulis

Individual Baked Cheesecake

Sliced mango, tuile biscuit, malibu and mango cream sauce

Warm Ginger Cake

Homemade ginger ice cream, chantilly cream, marinated satsuma segments in grand marnier

Dorset Blue Vinny, Truckle Cheddar, Camembert

Tomato and onion chutney, grapes and cheese biscuits

£44.50 per person