

Valentines Night 2012

Roast Parsnip Veloute with Parsnip Crisps

Seared Sea Scallops with Braised Pork Belly, Celeriac Puree and Micro Cress

Salad of Confit Duck Leg and Soft Poached Manor Farm Egg

Warm Hazlenut Crusted Goats Cheese with Poached Pear and Honey Dressing

Pan Fried Halibut Fillet with Creamed Cauliflower, Tempura Purple Broccoli and
Crushed Ratte Potatoes. Champagne Veloute

Seared Sea Bass with Pesto Potatoes, Aubergine Puree and Red Pepper Coulis

Pot Roast Guineau Fowl with Wild Mushrooms, Roast Carrots and Mushroom Cream.

Fondant Potato

Roast Lamb Rump with Mediterranean Vegetables, Curly Kale and Gratin Potatoes.

Olive Jus

Hot Chocolate Fondant with Nuttella Ice Cream

Trio of Chefs Desserts

Chocolate and Cherry Mousse Tart

Pear Tart Tatin with Honey Ice Cream

Tea or Coffee

£50

All our food is cooked to order for you and where possible we use locally sourced produce. We use peanut oil in our dressing a plain dressing can be made for you. A discretionary 10% service charge is added to your bill.