



Valentines Menu 2012

Canapés

-Platter of cured meats, buffalo mozzarella, toasted focaccia, sundried tomato, basil,

Starters

-Severn and Wye smoked salmon and espelette pepper mousse, toasted brioche

-Coriander and lime cous cous, chargrilled flat bread,
rose petal yogurt, pomegranate and blood orange dressing (v)

-Honey glazed pork belly, apple salad, celeriac coleslaw

-Corn fed chicken leg and tarragon terrine, fig chutney, toasted sourdough

Mains

-Duck breast, baby carrots, fondant potato, blackberry and cassis sauce

-Chateaubriand to share, spring greens, roast root vegetables, herb mash
£6.00 supplement

-Fillets of lemon sole, oyster, mussel and champagne chowder, parsley oil

-Wild mushroom and spinach wellington, roast tomato and thyme sauce (v)

Desserts

-Passion fruit soufflé, mango sauce

-Apple tarte tatin, vanilla ice cream

-Milk chocolate fudge cake, orange sherbet sorbet

-Rhubarb and ginger crumble, toasted almond anglaise

Coffee and petit fours

£39.95 per person

Available Saturday 11th of February and Tuesday 14th of February