

Valentines

Creamy sweet potato and onion soup with a hint of chilli,
served with croutons & crème fraîche

Salad of warm smoked chicken, Hereford hop
and sunblushed tomato with raspberry and rosemary infuse oil

Oak smoked salmon served with lime crème fraîche and avruga

Mozzarella marinated in red pesto dressing,
served with a quail eggs & pecan nut salad

Lemon sorbet

Grilled fillet of venison served with foie gras,
crispy lardons and a rosemary and redcurrant sauce

Seared Barbury duck breast
served with a port and blueberry sauce

Baked filet of lemon sole filled with scallops and crab meat
served with saffron butter sauce

Oven baked red peppers stuffed with a spiced couscous
and served with ratatouille

All dishes are served with a medley of vegetables and sauté new potatoes

Organic trio of crème brulee - Irish cream, raspberry & vanilla

Selection of English cheeses with fruit chutney & biscuits

Strawberry and yoghurt ice cream in a brandy snap basket
sitting on a sloe gin coulis

Apple tart tatin served with a Calvados shot and vanilla ice-cream

Fresh filter coffee or tea served with chocolates & biscuits

£35.95 per person

Saturday 13th February