

Valentine's Day 5 course Menu

14th February 2019

Spring Vegetable Broth (V)

With rosemary croutons

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Camembert Sharer (V)

Baked Camembert with rosemary focaccia, onion marmalade, olives, rum soaked raisins and sundried tomatoes.

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Halibut Fillet

citrus salsa and sautéed asparagus spears

Wild Mushroom Tart (V)

wild roquette, lemon and mint dressing

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Roast Rack of Lamb

hasselback potatoes, star anise carrots, baby leeks finished with a marsala and redcurrant jus

Chipotle sweet potato and black bean stew with cheddar dumplings (V)

ooOOoo

Assiette of Desserts

mini strawberry, chocolate and orange and lemon tarts served with coconut ice cream

Tea or coffee, petit fours and chocolate strawberries

Please note, we must be notified of vegetarian choices and any special dietary requirements by 1st February 2019, otherwise the non-vegetarian menu will be assumed to be your selection for the fish and lamb course, thank you.