



**Valentines Day**  
**Tuesday 14<sup>th</sup> February 2012**

***To Commence***

Wild Mushroom Veloute

Gravadlax served with a Celeriac Remoulade and a Citrus Dressing

Ham Hock Terrine with a Piccalilli Sauce and Herb Salad

Pave of Goats Cheese rolled in Herbs served with a Beetroot Salad and a Balsamic Jus

***To Follow***

Rump of Lamb served with Dauphinoise Potatoes and a Butter Bean and Chorizo Cassoulet and Thyme Scented Jus

Corn Fed Breast of Chicken served with Creamed Potatoes and a Mushroom and Pancetta Sauce

Breast of Duck served with Confit Potatoes, braised Red Cabbage and a Celeriac Puree and a Fruit Scented Jus

Seared Sea Bass served with Crushed Herb Potatoes, Tomato Salsa and a Fennel Salad

Roast Vegetable and Smoked Cheese Wellington, served with Roasted Cherry Tomatoes and Creamed Potatoes and Basil dressing

***To Conclude***

Pistachio Crème Brulee served with Shortbread Biscuits

Duo Chocolate Cheesecake served with Baileys Anglaise and a Raspberry Cream

Mixed Berry Bakewell Tart served with Vanilla Ice Cream

Selection of Cheese and Biscuits

Tea and Coffee

**£25.00 per person**

