



Valentines Menu



Amuse Bouche

Starters

Pan Fried Scallops, crispy squid, sweet potato & minted pea foam (*£2 supplement*)

or

Vegetarian hors d'oeuvres plate

or

Game Terrine, spiced plum chutney, walnut & date toast

Mains

Pan Fried Black Bream, artichoke, pecorino & basil risotto with a micro herb salad

or

Pan Roasted Venison Fillet, fondant potatoes, confit butternut squash & pink peppercorn sauce

or

Sage & Butternut Squash Ravioli, truffle cream sauce with a rocket, pesto & balsamic salad

Desserts

Passion Fruit Brulee & popping candy

or

White Chocolate Parfait, griottine cherry mousse

or

Local Cheese Selection

***£22.95 per person
including a glass of bubbly***



STAY THE NIGHT FOR ONLY £60B&B