Valentines Menu

Shellfish cocktail

Crotin of goats cheese with beetroot gel & hazelnuts

Parfait of duck livers, port reduction & pickled wild mushrooms

Strawberry & champagne granite

Venison wellington, creamed spinach tart & roast parsnips

Pot roasted poussin, wild mushrooms, cream Madeira sauce

Seared seabass, crab mousse & mild curry sauce

Wild mushroom, spinach & cranberry filo parcels

Assiette of desserts

Selection of British cheese & biscuits

Freshly filtered coffee & petit fours

£35 per person

Available Thursday 14th – Saturday 16th February