



Valentine's Day

DINNER MENU

TO START

Three Individual bruschettas: tomato basil and mozzarella, smoked aubergine, and avocado salsa (*available larger for the two of you to share*) (V)

Smoked beef with celeriac remoulade, rocket, parmesan shavings, and a horseradish cream sauce

Pot of mussels steamed in sparkling wine, cream, parsley and garlic (*available larger for the two of you to share*)

Carrot and ginger soup (V)

MAINS

Roasted fillet of halibut with a shitake mushroom crust, fricassee of new potato and butternut squash, with red wine sauce

Roasted Aylesbury duck breast with dauphinoise potatoes, fig tart and roasting sauce

Rib eye steak with a ratatouille - stuffed Portobello mushroom, stilton sauce and hand cut chips

Homemade calzone pizza filled with spinach, leeks, peppers and mozzarella (V)

PUDDINGS

Warm chocolate sponge with a chocolate and hazelnut ice cream and white chocolate sauce

Baked lemon tart with a mixed berry coulis

Amaretto crème brulee

Selection of cheeses from our trolley served with grapes, crackers and homemade chutney

Tea or coffee and something to nibble, served with a Baileys tiple

£32.50 PER PERSON



HONOURABLE MENTIONS

*Sheep Walk Farm of Elton
Potters Butchers of Stanwick, Peterborough
Game, River Farm.
Smokery of Cambridge, Oundle Deli,
Grasmere Pork Farm, country fresh.
Fruit and Vegetables of Kettering.*

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