

VALENTINE'S DAY MENU

Saturday 11 and Tuesday 14 February **£24.95** per person

STARTERS

Butternut squash and maple soup with candied pecan

Chicken liver parfait with red onion marmalade and toasted brioche

Prawn and crayfish cocktail with pineapple salsa and wasabi mayonnaise

Roasted pumpkin ravioli with goat's cheese mousse and spiced carrot

MAIN COURSES

Chargrilled rib-eye steak with hand-cut chips, mushroom, tomato and peppercorn sauce

Pan-fried corn-fed chicken breast with colcannon and forest mushroom sauce

Goat's cheese and ratatouille tart with a rocket and pine nut salad

Roast hake with lemon crushed potatoes, sauce vierge and winter greens

DESSERTS

Warm chocolate fondant with vanilla ice cream and toasted raspberry marshmallow

Peanut butter and chocolate cheesecake with salted honey ice cream

Chocolate cup filled with strawberry mousse

Selection of cheeses, chutney, crackers and grapes