

Valentine's Menu

Price includes a glass of Prosecco on arrival with fresh oysters, and a red rose - £59 per person

STARTERS

Cheese Soufflée

Smoked cheddar cheese twice baked soufflé with Caesar salad

Mussels Mariniere

Steamed mussels, white wine, shallot, garlic and parsley sauce, crusty home made bread

Pigeon and Foie Gras Terrine

Beetroots, cherry purée, pickled wild mushrooms, pine nuts

MAIN COURSES

Duo of Watford Fields lamb

Oven roasted rump and rack of lamb, orange and hazelnut crumb, sautéed baby vegetables, minted pea purée, Dauphinoise potato, winter spiced red wine jus

Tornedos Rossini

Perkins Lodge Farm fillet of beef, foie gras pâté on crispy croute, Port wine sauce, lemon tenderstem broccoli, pickled wild mushrooms, triple cooked chips

Scottish Salmon

Salmon fillet with lemon and herb crust, sautéed baby vegetables, Dauphinoise potato, white wine and mussels cream sauce

Vegetable Wellington

Chestnut mushrooms, red pepper, brie and shallots baked in crisp puff pastry, lemon tenderstem broccoli, creamy Madeira sauce

DESSERTS

Citrus Panna Cotta

Strawberry and mango salsa, rhubarb gin jell, burned butter crumb

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream, hazelnut praline

Chocolate Fondant

Salted caramel, dark chocolate sorbet

Cheese and Biscuits

British artisan cheeses, chutney, grapes, biscuits

TO FINISH

Coffee and Hand Made Chocolates

