



Valentine's Menu

A glass of Prosecco on arrival

STARTERS

Lemon & Tarragon Scallops

Searched Brixham scallops, crispy curried cauliflower, pea purée, bacon crisp

Creamy Garlic Mushrooms

Sautéed forest mushrooms, white wine, garlic and thyme sauce, crisp pastry croutes

Brixworth Pâté

Pork and chicken liver pâté, red onion chutney, gherkin, artisan bread and whipped butter

Baked Camembert to Share

*Baked whole Camembert with rosemary and garlic, crispy bread, crudités
+ please allow 15 minutes for baking +*

MAIN COURSES

Tornedos Rossini

*Pan fried fillet of beef on a crispy brioche croute, chicken liver pâté, garlic sautéed mushrooms,
grilled beef tomato, fondant potato, Madeira wine sauce*

Cannon of Lamb

*Herb crusted lamb fillet, sautéed aubergine, buttered kale, crispy goats cheese croquette, minted
pea purée, Dauphinoise potato, port wine jus*

Salmon & Champagne en Croute

*Smoked and fresh salmon with juicy prawns in a creamy Champagne and Cheddar cheese sauce
wrapped in puff pastry, Dauphinoise potato, tender stem broccoli, creamy Madeira sauce*

Vegetable and Cheese Wellington

*Mushroom duxelle, spinach, hazelnuts, brie and cranberry sauce baked in crisp puff pastry,
fondant potato, creamy Madeira sauce*

DESSERTS

Dark Chocolate Fondant

*textures of raspberries, white chocolate soil, vanilla ice cream
+ - please allow 10 minutes to bake +*

Dessert Platter to Share

*Pistachio crème brûlée, sticky toffee pudding and mango panna cotta with Noel's vanilla ice cream
and berries*

Artisan Cheeses and Biscuits

*Cobblers Nibble, Cornish brie and Northamptonshire Blue, chutney, dried apricots, celery, grapes,
biscuits*



£50 per person including a red rose for each couple