

Valentine Menu

13th and 14th February 2010

£47.50 per person

Champagne & Canapés

Hand dived scallops, cauliflower, grape vinaigrette

Smoked salmon tartare, deep fried truffled hens egg, raddish salad

Goats cheese and beetroot salad, sorrel, apple and pistachio

Parsley soup, pine nut tortellini

Pea and mint soup, ham ballontine

Gressingham duck, fondant potato, carrot puree, celeriac and apple

Roast loin of wild venison, thyme and walnut mashed potato, braised red
cabbage, juniper sauce

Wild mushroom tart with spinach, parmesan and nutmeg sauce

Hot chocolate fondant, orange and Cointreau ice cream

Iced cappuccino parfait, amoretti biscuits

Warm pistachio tart, vanilla poached apricots

British cheese board (£2.50 supplement or £7.50 as an extra course)

Coffee and homemade petit fours