



VALENTINES CANDLELIT MENU

£25.95

Served Friday 10th, Saturday 11th and Tuesday 14th February 2012
Reserve your table between 7pm to 9pm (Bar closes at midnight) at £25.95 per person
Or why not book a Room as well as a meal for two at a romantic price of £99.95

Starters

- Cream of tomato and basil soup topped with crispy croutons
- Rosette of Charentais, Cantaloupe and Gala Melons filled with champagne sorbet and surrounded with strawberry and black pepper coulis
- Seafood broth with mussels, clams, cockles and green lipped mussels cooked with saffron, shallots and root vegetables in a cream sauce
- Smoked salmon, steamed asparagus and soft poached egg served with caviar hollandaise
- Chicken liver and Madeira parfait served with lemon marmalade and a tossed clementine, pomegranate and onion salad

Intermediate Course

- Fresh Oysters served in their half shell drizzled with lemon juice and finely sliced shallots

Main Courses

- Crab and Tiger Prawn Risotto served with a lemon, chilli and garlic butter
- Loin of venison sat on sweet potato and cinnamon mash parsnip crisps served with thyme and almond jus
- Entrecote of Sirloin carved onto a red onion and thyme red wine sauce with Dauphinoise potatoes
- Pheasant, Partridge and woodpigeon pan fried with jumpers berries served with chateau potatoes and lime sauce
- Love heart Ravioli with a tomato, basil, goats cheese, sweet red pepper and garlic sauce and confit cherry tomatoes
- Breast of Chicken served with bubble and squeak cake with a parcel of root vegetables and red wine jus

Desserts

- Assiette of Desserts:-
 - Rhubarb and ginger cheesecake
 - Dark chocolate deice with passion fruit and orange jelly
 - Lemon and pistachio sponge cake with clotted cream

OR

- A Selection of Continental and English Cheeses served with Biscuits

Coffee & Petit Fours