



Valentine's Menu

Starters

Rabbit & wild mushroom Ballantine with celeriac remoulade.
Dill and lemon sole ravioli with shrimp butter sauce & baby spinach.
Fennel, red onion, orange, parsley & goat cheese salad. (v)

Mains

Gressingham duck breast with hazelnuts braised savoy cabbage, potato
croquette & peppercorn sauce
Fried potatoes gnocchi, roast butternut squash, walnut & blue cheese
sauce.
Baked sea trout with watercress and sweet potato salad with golden
beetroot salsa.

Desserts

Poached & roast conference pear with milk chocolate mousse and
vanilla crème fraiche.
Raspberry pannacotta & almond tuile.
Selection of British cheese. (Colston basset, ragstone, keen farmhouse
cheddar & wigmore) served with grapes, cracker & quince jelly

'Love Coffee', the perfect partnership of coffee with a little
sweetness on the side.