



## ***St Valentines menu***

**£28.90**

### ***Oriental soup***

*With pink prawn and ginger*

### ***Half a dozen oysters***

*Served with shallots and balsamic dip*

### ***Tiger prawn and king sea scallop brochette***

*Served with mixed leaves and avocado guacamole*

### ***Warm due of goat and camembert cheese***

*With rocket salad and cherry tomatoes*

### ***Venison and Cranberry Pate***

*With warm plum cooked in red wine and cinnamon*

*Served with toasted walnut bread*

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### ***Char grilled prime beef fillet***

*With oyster mushroom and flamed with cognac*

*Served with potato dophinoise*

### ***Pan fried goose and duck breast***

*With foie grass sauce*

*Served with potato dophinoise*

### ***Stuffed corn-fed chicken breast***

*Stuffed with golden apple and herbs, cooked with Dijon mustard sauce*

*Served with rosemary sauté potatoes*

### ***Steamed whole lobsters***

*With champagned fresh asparagus sauce*

*Served with carrot and ginger mash*

### ***Char grilled salmon fillet***

*Marinated salmon fillet served on a bed of red onion*

*Cooked with St emilion wine and served with saffron new potatoes*

### ***Fresh Asparagus risotto***

*On a bed of rocket and fine beans*

*Topped with parmesan cheese and truffle oil*

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### ***Chocolate and Whisky Crème brulee***

### ***Raspberry tiramisu***

### ***Marinated pear in red wine and cinnamon***

*Served with pistachio ice cream*

### ***Selection of cheese***

*Served with biscuits and apples*

