

FEEL

THE

LOVE

February 14th 2012



Valentines Menu.
3 Courses & Coffee for £27.95

Starters

10 Native Oysters with all the trimmings for 2

Scallops with a Hazelnut, Lime & Coriander Butter,
served in their Shells

Chicken Liver Mousse with White Port Jelly and Melba Toast

Whole Oven baked Coeur De Neufchatel for 2 to share
with Charlotte Potatoes and Cornichons

Main Courses

Wild Mushroom and Tarragon Wellington
with a White Wine and Mushroom Sauce, Puy Lentils and Purple Sprouting Broccoli.

Long Horn Cotes de Boeuf for 2
with Roast Tomatoes, Watercress and Hand Cut Chips. (£1.50 pp supplement)

Pan fried Fillet of Line Caught Sea Bass
with Salsify, Cockles and Spinach

Confit Duck Leg with Root Vegetable Puree,
Swiss Chard, Sauteed Potatoes and Red Currant Jelly Sauce

Desserts

Pink Praline Tart with Caramelised pears

Ginger Chocolate Pot

Ile Flotante

Artisan Cheese with Pickle and Biscuits

Coffee & Valentine Treats