

This is an example menu

Valentines Day 2012

Tuesday 14th February

1st Sitting : 6.00 pm

2nd Sitting : 8.00 pm

Three Courses : £30.00

Seasonal vegetables included

Glass of Fizz included

(£20 deposit required per person)

Starters

**Oak Roast Salmon & Crayfish
Terrine**
Herb Crème Fraiche, Gazpachio

Mustard & Punch Fishcake
Shellfish Salad, Herb Oil

Yorkshire Black Pudding
Cauliflower & Chorizo Puree, Shallot
Sauce

Roast Pepper & Tomato Soup
Basil Beurre Noisette

Crisp Serrano Ham
Melon & Blue Cheese
Cumberland Sauce

Extra bread £1.00 per portion

Mains

Charred Rump Steak
Fondant Potato, Red Wine Shallots
Beef Sauce

Yorkshire Pork Fillet
Pigs Cheeks, Celeriac Dauphinoise
Red Cabbage, Pork Sauce

Pan Fried Seabass
Cornish Crab, Ink Pasta
Shellfish Sauce

Pot Braised Shoulder of Lamb
Potato Puree, Spinach
Pea Sauce

Confit Duck leg
Duck liver Pastilla
Butternut Squash Gnocchi

Desserts

Passion Fruit Cheesecake

Baked Vanilla Rice Pudding
Cherry Caramel

Dark Chocolate Tart
Baileys Ice Cream

Selection of British Cheese
Biscuits, Grapes, Celery

Baked Apple Crumble
Vanilla Ice Cream