



RESTAURANT & ROOMS

VALENTINE'S MENU £40

STARTERS

SAUTEED KING SCALLOPS, Sunblushed tomato, spicy chorizo sausage & extra virgin olive oil

SOUFFLE OF ROQUEFORT CHEESE, with poached pears, walnuts & spinach salad

CREAM SOUP OF PLUM TOMATO, Basil pesto

ROCKET & REGIANNIO PARMESAN SALAD with aged balsamic & sun blushed tomato

SLICED PARMA HAM with caramelised shallots, champagne dressing, pine nuts & sultanas

ASSIETTE OF SMOKED SALMON, poached quails eggs, diced shallots, potato salad & caviar

WILD FOREST MUSHROOM RISOTTO, Parmesan shavings & white truffle oil

BAKED LOCH FYNE QUEEN SCALLOPS, lime, garlic butter & swiss Gruyère cheese

MAIN COURSE

CONFIT LEG OF DUCK, Red onion & sultana marmalade, red wine jus

PAN FRIED WILD SEA BASS FILLET, Steamed spinach, lobster cream & langoustine

CRISPY BELLY PORK, Mustard seed mash, wine & garlic sauce

PAN FRIED ORGANIC SALMON FILLET, Cajun spices, lime & wine cream sauce

ROAST BREAST OF CHICKEN, Tarragon & lemon cream

BRAISED WELSH LAMB SHANK, Leek mash, Rosemary, garlic & lamb stock reduction

VINE TOMATO & WILD ROCKET TART, Puff pastry, Golden cross goats cheese & balsamic syrup

MEDALLIONS OF BEEF FILLET, Port wine & green peppercorn sauce with wild mushrooms

ALL MAIN COURSES ARE SERVED WITH CARROTS, BROCOLLI & NEW POTATOES

DESSERTS

ASSIETTE OF ANNIE'S DESSERTS

Belgium chocolate tart • Wild berry panacotta • Brandy snap basket & cinder toffee ice cream

FRESHLY GROUND COFFEE WITH HAND MADE PETIT FOURS