

## Valentines Menu

From Saturday 11<sup>th</sup> February to Tuesday 14<sup>th</sup> February 2012

### Starters

Sweet potato and rosemary soup (v)  
Red mullet escabeche served with pickled carrot and cucumber spaghetti  
Goats cheese mousse on marinated fresh beetroot garnish with caramelized walnuts (v)  
Chicken, wild mushroom and tarragon in puff pastry case  
Mackerel mash topped with poached duck egg and crispy pancetta

### Mains

Chateaubriand for 2 served with grilled mushroom, vine tomato and homemade chips  
Confit of ducks leg with spring onion mash and a ginger honey reduction  
Fillet of pangasius rolled with asparagus on a bed of crushed new potato and cream champagne sauce  
Indian spiced chicken breast with aubergine and tomato stew, served with sauté potato  
Potato base tart topped with wild mushroom, leek and stilton (v)

### Desserts

Pineapple tart tatin with toffee sauce and vanilla ice cream  
Chocolate and almond cake with Amaretto cream (n)  
Raspberry fool with tuille biscuit  
Chocolate tart with mascarpone cream  
Selection of brie, cheddar and stilton served with biscuits, celery, grapes and chutney

**2 courses - £ 18.50**

**3 courses - £ 25.00**