

Valentines Night

Amuse Bouche (To tease the tongue)
Chilled tomato & red pepper soup

To Start

Confit duck & foie gras terrine spiced plum puree, micro salad & toasted brioche.
Dressed leaves.

Mussels & pan seared scallops wild rocket & coconut foam.

Sweet potato gnocchi with brown butter & sage.

Mains

Fillet of beef medallions washibi potato rosti, caramelised shallots & port jus.

Pan fried wild sea bass fillet tempura prawns, crushed potatoes, sweet orange & red pepper sauce.

Roast Leicestershire corn fed chicken supreme fondant potato, creamed wild mushroom & tarragon leeks, and chorizo sauce.

Honeyed parsnip & shallot tart gruyere crumble, sautéed potatoes, lemon beurre blanc.

Desserts

(To share)

Assiette of dessert heaven white chocolate & raspberry brulee, lemon cheesecake lime jelly, dark chocolate fondant.

A selection of award winning English cheeses biscuits, grapes, celery & homemade chutneys.