## Valentines Dinner Menu

## STARTERS

# Tomato \& Roasted Red Pepper Cappuccino, basil cream, warm bread 

Smoked Salmon, lemon \& peppercorn dressing, micro herbs

Chicken \& Apricot Terrine, sun-dried tomato chutney, ciabatta crisps

## MAIN COURSES

Herb Crusted Rack of Lamb, dauphinoise potatoes, fine beans, cherry tomatoes, red wine jus

Baked Breast of Corn-Fed Chicken, herb creamed potatoes, tender stem broccoli, wild mushroom \& whiskey cream sauce

Sautéed Gnocchi, wild mushroom \& black truffle (ve)

DESSERTS

Strawberry Tart, whipped white chocolate ganache, strawberry meringue

Warm Chocolate Fondant, dark \& white chocolate fondant, salted caramel ice cream

Blueberry \& Tequila Mousse, blueberry gel, Chantilly cream, blackberry syrup

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. All prices include VAT at the current rate. (v) does not contain meat, (ve) does not contain any animal products, (gf) does not contain gluten, (gfo) can be adapted to be gluten free, (df) does not contain dairy.

