



Canapés  
to go with your pre-dinner drinks  
**Valentines Special ~ Champagne £6.50 per glass**  
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### Starters

Hot Smoked Salmon Ravioli  
Topped with Julienne of Oak Smoked Salmon  
on a Tarragon Beurre Blanc

Tempura Prawns  
With a piquant dipping Sauce and Oriental Salad

Onion and Cider Soup **V**  
Topped with a crouton of melting Camembert

Duck Terrine  
Flavoured with Orange and Rosemary, served with Melba Toasts  
Baby Fig and Orange Salsa and Mesclum Salad

### Mains

Fillet of Beef with Mushrooms & Truffle  
Served in a Pastry Tart with Caramelised Shallots, Truffle Sauce,  
Sautéed Potatoes, Mushrooms and Green Beans

Roulade of Corn Fed Chicken Tomato & Basil  
Corn Fed Chicken Breast filled with a mousseline of Tomato and Basil  
on a bed of Sun blushed Tomato Risotto, Spinach and a Roast Garlic Beurre Blanc

Sole Meunière with Saffron  
New Potatoes, Wilted Spinach, Saffron Sauce

Croustade of Goats' Cheese **V**  
Served hot on a bed of Roasted Sweet Potatoes, Parsnips and Courgettes

### Pudds

Duet of Chocolate & Rhubarb  
Compote of Rhubarb and Dark Chocolate Mousse in a Dark Chocolate Case  
with Crème Anglaise and a Rhubarb Sorbet

Spotted Dick & Custard  
With a mixed Fruit Ice Cream

Crème Brulée with Orange and Grand Marnier  
Classic Brulee topped with a Spun Sugar Cage and accompanied by a  
Basket of Orange and Grand Marnier Sorbet

Cheese Platter  
A selection of fine English and French Cheeses served with Homemade Chutney  
and Biscuits

£39.50 per head inc. Vat

