



## Valentines Menu

*Three-Courses £29.50*



**Leek and potato soup** spring onions, rustic bread (V)(GFO)

**Parma ham and smoked chicken ballotine** spinach, raspberries, toasted pine nuts (GF)

**Tempura cod fritters** bubble squeak cake, tomato chutney, monbazillac beurre blanc (GF)

**Smoked salmon** avocado, coriander puree, radish, pickled samphire, wholemeal toast

**Camembert, fig and onion tart** red onion jam, balsamic glaze (V)

**Slow braised confit shoulder of lamb** mint and pea mash (GF)

**Maple and thyme roasted duck breast** sweet potato fondant, orange and rosemary jus (GF)

**Sea bream fillet** shellfish bisque, brown crab, roasted king prawns (GF)

**Baked cod fillet** samphire, passion fruit, dill, green peppercorn sauce (GF)

**Chestnut mushroom tarragon risotto** hazelnut pesto, parmesan, rocket, truffle oil (V)(VE)(GFO)

**Dark chocolate terrine** raspberry sorbet, mint anglaise sauce (GF)

**Caramel pecan cheesecake** gingernut crust, passion fruit sorbet

**Strawberry and champagne panna cotta** strawberry prosecco jelly (GF)

**Deconstructed eton mess** crème de cassis (GF)

**Cheese and biscuits** dorset and continental cheeses, celery, grapes, fruit chutney

**Coffee** served in the lounge, petit fours

