

Valentine's MENU

STARTERS

Asparagus cappuccino soup (V) (GF)

Seared scallops red onion rings, artichoke, mixed greens, caper berries, citrus dressing (V) (GF)

Duck liver parfait potato croquettes, tomato relish, toasted bloomer

Parma ham pine nuts, caramelised onion and tomato chutney, rocket (GF)

Caprese salad buffalo mozzarella, heritage tomato, basil pesto, balsamic glaze, rocket (GF)

MAIN DISHES

Roast beef fillet confit tomatoes, roast mushroom, creamed potato, béarnaise sauce (GF)

Chicken mousseline ballotine squash puree, wilted spinach, hazelnut, chasseur jus (GF)

Pan seared atlantic salmon mushroom, cheese polenta, samphire, fried leek, apple, wine cream (GF)

Roast monkfish fish caviar, crayfish, dill velouté (GF)

Portobello mushroom, pea, spinach and lentil wellington onion gravy (V) (VE)

DESSERTS

Homemade indulgent tiramisu

Eton mess fruit tart raspberry sorbet

Chocolate molten cake pouring cream

Passion fruit and mango cheesecake blueberry compote, blackcurrant sorbet (GF)

Cheese and biscuits dorset red, cornish yarg, dorset coastal cheddar, stilton, celery, fruit chutney

Coffee served in the lounge, chocolate heart

Served on Friday 14th February - £39 per person