

THE PINES HOTEL

Valentine's Day

MENU



Starter

Cream of roasted tomato and basil soup (V)

Smoked salmon avocado puree, caper berries, pickled shallots, mixed salad leaves, citrus dressing (GF)

Honey mustard ham hock terrine caramelised tomato chutney, toasted bloomer, rocket (GF)

Poached pear stuffed with blue cheese walnut, thyme, honey, truffle oil dressing (V) (GF)

Main Course

Pan fried duck breast carrot puree, honey glazed parsnip mash, cherry-rosehip sauce (GF)

Rump of lamb pea puree, sweetcorn mash, braised leeks, rosemary red wine jus (GF)

Fillet of seabass braised savoy cabbage, brussels sprouts, sunblush tomato, olive tapenade butter (GF)

Confit celeriac crispy shallots, crème fraiche, celeriac jus (V) (GF)

Dessert

Key lime pie vanilla meringue, blackcurrant sorbet

Chocolate éclair hazelnuts, pistachio, berry compote

Rhubarb and orange custard trifle (GF)

Cheese and biscuits

Coffee chocolate mint