

Valentine Menu  
14<sup>th</sup> February 2012

Starters

Pan Fried Terrine of King Scallops,  
Lightly Curried King Scallop, Tempura of Scallop  
£8.95

Chicken Liver & Foie Gras Parfait,  
Brioche, Rum & Raisin Syrup  
£5.95

Carpaccio of Venison, Pickled Wild  
Mushrooms, Roquette Dressing

£6.50

Mains

Rump of Lamb, Tomato Crushed Potatoes,  
Baby Ratatouille, Basil Puree, Black Olive Jus  
£14.50

Pan Fried Fillets of Lemon Sole,  
Israeli Cous Cous with Crab,  
Cucumber & Baby Caper Butter Sauce  
£14.95

Slow Roasted Breast of Gressingham Duck,  
Celeriac Fondant, Beetroot & Puy Lentil Jus, Artichoke Puree  
£14.50

Desserts

Trio of Chocolate Desserts  
£8.95

Strawberry Pannacotta,  
Strawberry Salsa, Honeycomb  
£6.95

Spiced Orange Trifle in a Glass  
£5.95