



## **Valentine's Day Menu**

### **Starters**

Roasted Red Pepper & Tomato Soup with Basil Crème Fraiche (v)

Glazed Goats Cheese Crottin with Lightly Pickled Beetroot, Beetroot Puree, Mint Honey & Croutes (v)

Pan Seared Hand Dried Scallops with Stornoway Black Pudding Bon Bon, Cauliflower Puree & Pancetta Crisp

Crispy Duck Leg with Warm Pancakes, Celery, Leeks, Spring Onion & Hoi Sin Dipping Sauce

### **Palate Cleanser**

Peach & Prosecco Sorbet

### **Mains**

Surf & Turf – 6 oz Chargrilled Cumbrian Fillet Steak with Garlic & Shallot Crevettes, Pont Neuf, Spinach & Wild Mushroom Diane Sauce

Pan Roast French Trim Chicken Breast with Smoked Bacon Boulangère, Purple Sprouting Broccoli & Albufera Sauce

Pan Seared Hake Fillet with Saffron Turned New Potatoes, Wilted Rainbow Chard & Champagne Sauce

Homemade Coriander Gnocchi with Spring Green Vegetables & Lemon Pesto (vv)

### **Desserts**

Freshly Baked Hot Chocolate Fondant with Salted Caramel Ice Cream

Mango & Passion fruit Cheesecake

Selection of Fresh Fruit Sorbets

Sharing Platter – mini Strawberry & Elderflower Pannacotta, Macaroons & Baked Alaska

Coffee & Homemade Truffles

