

Valentine's Day

14th February 2012



Amuse bouche...

Applewood smoked duck breast, sorrel and orange marmalade,
walnut flat bread

To start...

Native lobster and crayfish bisque, extra virgin olive oil and parsley
Chantilly wood pigeon, confit pheasant and smoked bacon terrine, fresh
piccillili and ruby chard salad

Mozzarella, basil and garlic beignet, roasted red pepper aioli and lemon
dressed rocket

Pan seared seabass fillet, oven dried tomato and caper berries,
tarragon sabayon

Or a tasting platter of the above for two to share

Intermediate...

Wild mushroom consommé, black truffle oil
Henriot brut champagne and lemon sorbet

To follow...

Slow roast free range pork belly, apple pureé butter fondant potatoes,
sage and savoy cabbage, roasting pan jus

Pan seared Scottish salmon fillet, butter poached prawns, spring green
and savoy cabbage colcannon

Chargrilled British beef bavette steak, best served medium rare, hand cut
chips, water cress, béarnaise sauce

Aubergine and parmesan 'Melanzane', rocket and roquefort salad,
tomato and basil bruschetta

Mini Cornish lamb leg, carved at the table with roasted baby root
vegetables, dauphinoise potato gratin, parsnip crisps, port and red
current reduction

Desserts...

Dark chocolate creme brulée, macerated cherries

Glazed lemon tart, fig compôte, vanilla ice cream

Classic sticky toffee pudding, butterscotch sauce, devon clotted cream
Croppwell bishop stilton and oat cakes, quince jelly, grapes and celery

Mother's Day

Sunday 18th March

Mother's day is that special time to say thank you for all the great and good that mothers do.

Treat your mother with a delicious champagne breakfast available from 8am-11am, or book Sunday lunch in the restaurant from 12 noon.

For reservations and further enquiries please call 01442 866595.



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