

**VALENTINE'S DAY**FIVE COURSE SET MENU WITH  
A PROSECCO RECEPTION**FIRST SITTING**  
**£42.50 PER PERSON**

AVAILABLE 6PM - 6.30PM

**SECOND SITTING**  
**£59.95 PER PERSON**

AVAILABLE 8.30PM - 9PM

**STARTERS****PARSNIP SOUP**  
Parmesan, truffle oil**CHICKEN LIVER PARFAIT**  
Bacon jam, poached pear,  
sourdough bread**MOULES MARINIÈRES**  
Garlic, white wine and cream velouté**· TO SHARE ·****BAKED CAMEMBERT**  
Confit garlic, baguette, red onion  
marmalade, grapes**CHARCUTERIE BOARD**  
Cured meats, seasonal chutney,  
bread, scotch quail's egg, chicken  
and ham terrine, pickles**SORBET****RHUBARB AND GINGER SORBET****MAINS****CHICKEN SUPREME**  
Hazelnut and crackling crust, Pommes anna,  
beetroot, parsnip purée, jus**GNOCCHI**  
Grilled cauliflower, five spice purée, artichoke,  
baby leek, beurre noisette**PAN FRIED COD**  
Peas à la Française, smoked potato mash**RIBEYE STEAK**  
Sauce Diane, salad, frites**· TO SHARE ·****CHATEAUBRIAND**  
Slow roasted tomatoes, sautéed mushrooms,  
frites, pepper sauce, béarnaise sauce**DESSERT****BAKED ALASKA**  
Fresh berries and coulis**PISTACHIO AND OLIVE OIL CAKE**  
Strawberry and basil ice cream, honeycomb**LEMON POSSET**  
Raspberry sorbet**· TO SHARE ·****BUTTERSCOTCH FONDUE**  
Sticky toffee pudding, banana bread**SELECTION OF FRENCH**  
Grapes, chutney, bread and biscuits**TEA OR COFFEE**