



Valentines Evening Menu Tuesday 14th February 2012



Starters

To Start.....A Glass of Chilled Champagne

Dozen Dorset Organic Rock Oysters

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Devon Crab Bisque topped with Chive Cream

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Seared Highland Venison Carpaccio with Sloe Gin Dressing

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Asparagus and Breaded Duck Egg with Hollandaise Sauce

Main Course

Dedham Vale Chateaubriand with Rosemary and Sea Salt Roasted New Potatoes, Baby Carrots and Shallot Sauce

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Pan-Fried Braxted Hall Lamb Cutlets & Confit Lamb Belly, Celeriac Puree and Red Currant Sauce

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Pan-Fried Pink Sea Bream with Orange Braised Fennel

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Beetroot Gnocchi topped with a Smoked Almond Basil Pesto

Desserts

Pancake Feast Fiesta

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Hot Chocolate Fondant with a Vanilla Crème Fraiche

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Raisin, Pistachio, Honey and Thyme Cheesecake with Greek Yoghurt

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Selection of Cheeses

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Trio of Ice Cream

£21.95 per person

