



VALENTINE'S MENU

Tuesday 14th February

STARTERS

HAM HOCK, CHICKEN AND TOULOUSE SAUSAGE TERRINE

piccalilli, white bean dressing

GOAT'S CHEESE AND CORIANDER MOUSSE (V)

beetroot salsa, toasted treacle bread

SMOKED HADDOCK AND SPRING ONION RISOTTO

sweetcorn and parmesan

MAIN COURSES

BRAISED BLADE OF DERBYSHIRE BEEF

red cabbage, dauphinoise potato, red wine and balsamic jus

PAN ROASTED FISH OF THE DAY

crab cake, braised baby vegetables, tomato and herb emulsion

SLOW COOKED PORK BELLY AND BLACK PUDDING

savoy cabbage and bacon, fondant potato, apple and thyme compote

DESSERTS

CHOCOLATE PUDDING

peanut butter mousse, salted caramel

SELECTION OF BRITISH AND CONTINENTAL CHEESE

assorted biscuits, homemade chutney (£1.50 supplement)

GLAZED LEMON TART

vanilla mascarpone, raspberry syrup

Followed by coffee or tea and homemade petit fours

£38.00

Per Person