

VALENTINES DAY DINNER MENU TUESDAY 14th FEBRUARY 2012

Butternut squash, truffle and wild mushroom soup



*Smoked salmon, salmon and scallop terrine, finished with an orange and crème fraiche dressing,
finished with a watercress salad.*

*Tour of Gressingham duck breast, including Pan fried duck breast, confit duck spring roll and duck
and fioe gras rilette, finished with a spiced plum puree*

Water melon, goats cheese and toasted pine nut salad, finished with honey and poppy seed dressing.



Mango sorbet, finished with tropical fruit compote.



*Tour of Yorkshire beef, including mini fillet steak, mini steak pie and slow braised meet ball, finished with
beetroot puree and wild mushroom sauce*

Pan fried sea bass and king prawns, placed on a bed of truffle mashed potato, finished with a bisque style sauce.

Assiette of seasonal vegetables, finished with a roasted red pepper sauce.

Herb crusted loin of lamb, placed on a bed of champ potato and finished with a cassoulet sauce.



*Tour of chocolate, including, mini chocolate tarte, brandy and orange chocolate mousse,
finished with white chocolate crème brulee*

Cherry bake well tarte, served with honeycomb ice cream and Anglaise sauce

Yorkshire cheese platter with grapes, celery, biscuits and homemade chutney

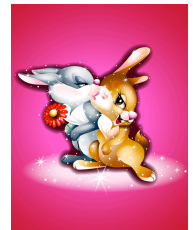


Fresh ground coffee with petit fours



£41.75 per person includes VAT

Includes a glass of bucks fizz on arrival & a chocolate on the table



Please note that some of the dishes on our menu may contain nuts