



# VALENTINE'S DAY *dinner menu*

## Starters

**French Onion Soup (VE)(GF)**  
Served with gruyere crouton

**Fine Sliced Smoked Salmon (GF)**  
Served with piccalilli & ciabatta croutons

**Smoked Chicken & Rabbit Terrine (GF)**  
Served with piccalilli & ciabatta croutons



## Main Course

**Seared Breast of Duck (GF)**  
Served with potato terrine, parsnip puree, parsnip crisps & a red wine jus

**Minted Sweet Pea Risotto (GF)(V)**  
Served with charred asparagus, parmesan & pea shoots

**Lemon Sole (GF)**  
Served with creamed potatoes, buttered samphire, crispy seaweed, lemon & dill cream



## Desserts

**Dark Chocolate Torte**  
Served with macerated cherries & clotted cream

**Lemon Meringue Pie**  
Served with raspberry sorbet, raspberry salsa, chilli & thyme gel

**Banoffee Cheesecake**  
Served with toffee sauce & caramelised banana

