



# Valentine's Dinner



Tuesday 14<sup>th</sup> February 2017

---

*Seatings available 6pm – 9pm*

---

Lobster bisque laced with cognac fish rouille 9.50

Six rock & native oysters with shallot & red wine vinaigrette 12.50

Honey baked fig & goat's cheese with rocket, honey & balsamic dressing (v) 7.50

Chicken & foie gras parfait with pear chutney & toasted brioche 8.50



Fore rib of beef with bone marrow butter, pont neuf potatoes, tomato & oregano salad & green beans 45.00

***Sharer***

Pappardelle with cep sauce, wild mushrooms, Parmesan tuille, rocket & truffle oil (v) 12.00

Pan-fried halibut with pancetta, peas, brunoise carrots & caramelised chicory 16.50

Plateau de fruits de mer – half lobster, tempura prawns, oysters, smoked salmon with shallot vinaigrette & Marie Rose sauce 52.00

***Sharer***



Raspberry soufflé 5.95

Passion fruit tart with crème Chantilly 5.95

Champagne fruit berry jelly with cinnamon crème fraiche 5.95

Chocolate fondue with strawberries & pineapple 10.95

***Sharer***

**01932 842 721**