

# VALENTINE'S MENU

£38.00 PER PERSON

SATURDAY 12<sup>TH</sup> & MONDAY 14<sup>TH</sup> FEBRUARY EVENINGS



This menu is subject to a £10.00 non-refundable or transferable deposit per person.

## AMUSE BOUCHE

**Stilton, Spiced Date & Apple Choux Pastry**

## STARTERS

**Mint, Pea & Asparagus Soup**

Smoked Tomato Vinaigrette

**Caramelised Goat's Cheese Mousse**

Salt Baked Beetroot, Squash Puree, Crispy Sage

**Chicken & Smoked Bacon Parfait**

Spiced Date, Rum Soaked Sultanas & Brioche

**Lobster & Tomato Risotto**

Poached Egg, Bearnaise & Parmesan

(£3.00 Supplement Charge)

## MAINS

**Pan Fried Fillet Steak & Braised Beef Wellington**

Grilled Tomato, Mushroom, Triple Cooked Chips & choice of sauce; Peppercorn, Stilton or Bearnaise

(£5.00 Supplement Charge)

**Spiced Pan Seared Salmon**

Cauliflower Puree, Crab Cake, Green Beans & Vinaigrette

**Confit Belly Pork**

Roast Winter Vegetable Puree, Seared Scallops, Black Pudding, Mash

**Roast Cauliflower Steak**

Caramelised Cauliflower Puree, Toasted Pine Nuts, Tomato Salsa, Vegan Feta

### Sides:

Triple Cooked Chips - £3.00

Pea, Green Beans, Garlic & Shallots - £3.00

Gem & Rocket with Tomato Salsa - £3.00

## DESSERTS

**70% Chocolate Fondant Pudding**

White Chocolate Ice Cream, Strawberry Gel, Fresh Strawberries

**Raspberry & Sherry Trifle**

Lemon Custard, Almond Shortbread

**Vanilla Bavarois**

Poached Rhubarb, Sticky Ginger Cake & Basil

**Selection of Lincolnshire Cheeses** V GR

Lincolnshire Poacher, Cote Hill Blue, Coat Hill Yellow, Fig & Honey Jam, Celery, Grapes & Biscuits

Our food is prepared in a kitchen that uses allergenic ingredients. We will always try and cater for all requirements where possible, but a trace could be present. Please ask server for specific allergies.

V- Vegetarian | VE - Vegan | N - Contains Nuts | GF - Gluten Free | GR - Gluten Free when requested