

Valentine's Menu 09

£35 per person



Starters

cream of asparagus soup (v)

duck liver & marsala parfait with apple chutney

wild mushroom & confit shallot tart, tarragon dressing

to share: a duo of cornish crab cakes & shellfish skewer with a selection of dips

Mains

roasted rack of cornish lamb, rosemary crust, savoy cabbage, madeira jus

pan fried brill fillet, bouillabaisse with oysters, mussels & monkfish

maple glazed duo of duck breast & leg, chateau potato & red kale

gateaux of roasted aubergine, squash & goats cheese, mornay sauce & pine nuts (v)

Deserts

trio of deserts to share featuring
passion fruit crème brulee, rich dark chocolate and champagne mousse brioche, bread
& butter pudding