



Valentines Menu 2018



Wednesday 14th Feb

To Begin

Rosemary breaded Brie with a port and cranberry dip

Tempura battered scallops and king prawns with dressed leaves and sweet chilli soy.

Homemade chicken liver and cognac pate with toasted ciabatta and red onion compote.

Warm roasted vegetables and goat's cheese crostini with honey and balsamic dressing.

Roasted butternut squash soup with warm bread.

Main Course

Slow Braised Dorset Beef

Served with dauphinoise potato, vegetable medley and a red wine and mushroom sauce.

Pan Cooked Fillet of Sea Bass

with rosemary and thyme roasted new potatoes, green beans and chive and caper butter

Fillet Steak (£5 supp)

Prime cut of fillet steak served with a sauce of your choice.

With flat field mushroom, triple cooked chips and green beans.

West Country Pork Belly

Slow braised and served with crispy crackling, apple and cider sauce, vegetable medley and dauphinoise potato.

Confit Duck Leg

With vegetable medley, dauphinoise potato and a berry sauce.

Roasted Vegetable and Goat's Cheese Stack

Served with dressed rocket and garlic ciabatta bread.

Homemade Desserts

Profiteroles filled with Baileys Irish whipped cream, chocolate and butterscotch sauces.

Brandy snap basket filled with lemon sorbet and a winter berry compote.

Sticky toffee pudding, ice cream and warm toffee sauce.

White chocolate and raspberry cheesecake.

Tiramisu

Cheese platter, grapes and chutney

Coffee and mints

2 Courses and coffee £22

3 Courses and coffee £27