

Valentines Day 2024

This Menu is dinner service only and served from Wednesday 14th to Sunday 17th

3 Course £40 2 Course £30

Starters

King Prawns (GF)

Served in a pernod and chilli butter

Warm Garlic and Rosemary Mini Camembert

Served with a selection of dipping breads

Isle of Wight Tomato and Buffalo Mozzarella (VE)

With a basil pesto

Heritage Beetroot and Whipped Rosary Goats Cheese (GF)

With rocket and honeyed walnuts

Mains

Slow Cooked Beef Shin

With horseradish mash, tender stem broccoli and a baby onion jus

Chalk Stream Trout

Served with roasted mediterranean vegetables, potato gnocci and a lemon and dill oil sauce

Chicken Breast Stuffed with Asparagus and Mozzarella

Wrapped in parma ham and served on a bed of haricot beans and chorizo

Wild Mushroom and Grilled Asparagus Risotto (VG)

Served with black truffle oil

Desserts

Chocolate Fondue (to share)

With brownie bites, marshmallows, strawberries, pineapple and ginger shortbread

Glazed Lemon Tart

Served with raspberry sorbet

Duo of Chocolate Marquise

With a blood orange syrup and Chantilly cream

Cheese Plate

Old Winchester, Cashel Blue, Tunworth served with celery, grapes, chutney and cheese biscuits