

# Valentine's Day

## Wednesday 14th February

*On Arrival:* **Passionfruit Bellini**

*(passionfruit puree, passionfruit liqueur, prosecco)*

### Starters

*To Share* **Mezze Platter**

*hummus, olives, foccacia, feta  
with roasted red peppers, thyme mushrooms*

*To Share* **Fish Platter**

*Our own smoked mackerel, smoked trout and smoked salmon, crab meat and langoustines*

*To Share* **Baked Camembert**

*box-baked Normandy Camembert served  
with spicy cranberry relish and toasted crusty bread.*

**Scottish King Scallops**

*with dry sherry, tarragon butter, crumb topping*

### Main Courses

*To Share* **Steak to Share: a 20oz Ribeye Steak**

*served with home made chips, mushrooms, pepper sauce or blue cheese sauce*

**Roasted Breast of Free Range Chicken**

*pesto and cream sauce, roasted vine cherry tomatoes, sauté new potatoes*

**Roasted Fillet of Turbot**

*with crab sauce, new potatoes, fennel gratin*

**Roasted Vegetable Wellington**

*with Madeira Sauce, roasted vegetables, mushrooms, leeks, chestnuts,*

### Desserts

**Fruit Pavlova**

*fruits of the forest Pavlova with pouring cream*

*To Share* - **Dessert Platter**

*mini crème brûlée, cheesecake, chocolate brownie, ice cream, passion fruit fool*

*To Share* - **Chocolate Fondue**

*with marshmallows, fruits and accompaniments*

**Cheese and Biscuits**

*Cropwell Bishop Stilton with fig chutney,  
Lincolnshire Poacher with tomato compote,  
Brie de Meaux with grape jelly.*

*Thirty pounds per person*