



ON ARRIVAL

GLASS OF PROSECCO SERVED WITH FRESH STRAWBERRIES

AMUSE BOUCHE

CHICKEN LIVER PATE AND FIG ON BRIOCHE AND
SMOKED APPLEWOOD AND RED ONION ARANCINI

TO START

SPRING ONION & POTATO SOUP WITH WARM BREAD ROLL

MAIN COURSE

SLOW ROASTED BELLY OF PORK STUFFED
WITH BLACK CHERRIES WITH A FONDANT POTATO,
BROCCOLI AND A CHERRY & CIDER JUS

OR

RIB EYE STEAK, PONT NEUF, FLAT MUSHROOM,
GRILLED TOMATO WITH SAUCE DIANE

OR

GRILLED SEABASS, NEW POTATOES, DRESSED ROCKET
WITH LEMON & CAPER BUTTER

OR

WILD MUSHROOM, TARRAGON AND SUN BLUSHED
TOMATO RISOTTO WITH A ROCKET SALAD (V)

DESSERT FOR TWO TO SHARE

RICH CHOCOLATE TART, STRAWBERRY PANNACOTTA,
WHITE CHOCOLATE AND RASPBERRY GANACHE

FINISH WITH COFFEE AND PETIT FOURS

TUESDAY 14TH FEBRUARY

£32.50 PER PERSON