



## **Valentines Menu**

**Tuesday 14<sup>th</sup> February**

**Three Courses £40 per person**

### Starters

#### **Truffled Mushroom Pâté**

sourdough toast *v/vg/gf option*

#### **Whole King Prawns**

cooked in lemon, chilli & parsley butter; served with farmhouse bread *gf option*

### Sharers

#### **Whiskey & Nut Baked Camembert**

garlic & herb ciabatta sticks *v/gf option*

#### **Mixed Crostini Plate**

chicken & chorizo, roasted spiced squash, prawn & tomato salsa, micro herb salad, chilli jam

### Mains

#### **Braised Beef Brisket**

confit potatoes, orange glazed chantenay carrots, spinach & red wine jus

#### **Miso & Honey Glazed Salmon Fillet**

crushed new potatoes & buttered kale

#### **Pan Roasted Duck Breast & Black Pudding Duck Leg Bonbon**

butternut squash purée, herb roasted potatoes & tenderstem broccoli

#### **Chicken & Smokey Bacon (or Plant Based) Risotto**

in a baked pumpkin bowl or plant based chicken & vegan parmesan in a baked pumpkin bowl  
caramelised pumpkin seeds, feta cheese & pomegranate seeds *v/vg/gf*

### Desserts

#### **Trio of Desserts**

Brownie, Crème Brulee & Trillionaire cheesecake

#### **Banana Sticky Toffee Pudding**

#### **Windmill Cheese Board**