



COUNTRY HOUSE · HOTEL · RESTAURANT

St Valentine's

Seared hand dived scallops with razor clams, cockle popcorn,
samphire, dill and lemon vinaigrette

or

Smoked duck ham with truffled Brockhall farm goats' cheese panna cotta
and maple sauce

or

Potato gnocchi with free range duck egg and watercress soup



Parmesan and garlic butter oyster gratin



Fillet of Staffordshire beef with artichoke purée, beef shin ravioli,
chanterelle mushrooms, port and thyme sauce

or

Fillet of Turbot with parsley risotto, clams and red wine sauce

or

Twice baked cauliflower soufflé with beetroot purée
and a walnut and watercress salad



Tiny chocolate and cherry dessert
liquid chocolate, chocolate custard, jelly, cherry sorbet

or

Fromage blanc panna cotta rhubarb two ways, crisp almond phyllo, pink peppercorn meringue,
white chocolate ice cream and rhubarb sorbet

or

White chocolate and carrot fondant with dark chocolate sorbet



British and continental cheeses
With celery, grapes and homemade chutney



Tea, Coffee and petits fours

Dinner - £62.50 per person