



Thursday 14th, Friday 15th & Saturday 16th February 2019

£30.00 per person

Includes 3-course meal and a box of chocolates

Menu

Cream of wild mushroom and asparagus soup

Pan-fried scallops with black pudding crisps, spinach and oyster cream and Parma ham

Duo of seasonal melon with iced mango sherbet and passion fruit sorbet

Anti pasti platter (can be served individually as a sharing platter for 2)

Array of sliced continental meats, mixed olives, sun blushed tomatoes, smoked hummus dip and warm artisan breads

**

Char grilled fillet of beef, warm chicken liver pate and mushroom vol au vent served with creamed horseradish mash, buttered asparagus and port wine jus

Chicken tandoori roulade served with basmati wild rice and assorted mini poppadums

Poached fillets of lemon sole served with shellfish risotto and crab bisque

Fresh handmade goat's cheese and roasted red pepper ravioli served with spinach velouté

**

Passion fruit cheesecake with champagne sorbet and rose petals

Warm chocolate fondant with 100's & 1000's and crème fraiche sorbet

Buttermilk panna cotta with mini donuts and raspberries

A selection of local cheeses served with smoked truffle honey, grapes, celery and sourdough crisps