

Valentine's Menu

Enjoy 4 courses, plus a glass of champagne for £79 per couple

STARTERS

SALMON

Duo of cured salmon, watercress panna cotta, cucumber, winter leaves

GOATS CHEESE

Whipped Fivemiletown goats cheese, heritage beetroots, pear, toasted hazelnut

BEEF CHEEK

Crispy fried slow roast beef cheek, celeriac remoulade, Pickled mushroom, watercress

SOUP

Seasonal soup of the day, sea salt whipped butter & Artisan bread

MAINS

DUCK

Confit duck leg, honey soused breast, gratin potato, braised red cabbage, Dijon mustard veloute

PORK

Slow braised pork belly, pan seared fillet, puy lentils, salt baked celeriac, Dijon mustard sauce

CHICKEN

Pan roast supreme of chicken, champ croquette, creamed cabbage, wild mushroom sauce

COD

Pan roast cod, lightly curried risotto, sprouting broccoli, coriander and lime butter

PUDDING

CHOCOLATE

Bitter chocolate pave, pistachio cream, caramelised white chocolate

APPLE

Warm apple cake, vanilla ice-cream, Toffee sauce

PINEAPPLE

Spiced pineapple carpaccio, burnt coconut marshmallow, Mango sorbet

ICE CREAM

Selection of Draynes Farm ice-creams, Yellow man

Tea or Coffee and petit fours