

# Valentine's

## MENU

Two courses £30.00  
Three courses £35.00

### Welcome Canapés

### STARTERS

**Celeriac Soup** [vea, gfa, df]  
*with truffle oil*

**Smoked Haddock Fishcake**  
*with leeks & a wholegrain mustard cream sauce*

**Venison Carpaccio** [gfa, dfa]  
*with pickled beetroot, goats cheese mousse & parmesan sable*

### MAINS

**Pan Roasted Cod Fillet**  
*with a pea, lemon & parmesan risotto*

**Confit Duck Leg** [gf]  
*with Dauphinoise potatoes, sautéed greens and a cherry & port jus*

**Sunblushed Tomato Risotto** [v]  
*smoked mozzarella, confit cherry tomatoes & basil oil*

### DESSERT

**White Chocolate & Raspberry Mousse Heart**  
*with champagne sorbet*

**Dark Chocolate Terrine** [gf]  
*with a mango & passionfruit compote & sorbet*

**Cheese & Biscuits**  
*with quince paste, grapes & celery*

Dietary Key:  
gf/a - gluten free/available  
df/a - dairy free/available  
v - vegetarian  
vea - vegan alternative available