

## Valentine's Day Menu 2019

### STARTERS

#### **Homemade Cauliflower Bisque**

Garnished with butter croutons & pomegranate

#### **King Prawns**

Cooked in a garlic & chili butter & served with crusty bread

#### **Breaded Goats Cheese**

Served with marinated mixed beetroot & rocket salad

#### **Pigeon Breast**

Accompanied with caramelised apple & crispy chorizo salad

### MAIN COURSES

#### **Bistro Rump Fillet**

Served on a bed of spinach with Jerusalem artichoke gratin & accompanied with a Madeira sauce

#### **Cumbrian Lamb Shank**

Finished with a creamy mashed potato & redcurrant sauce

#### **Crispy Lemon & Parmesan Chicken**

Accompanied cherry tomato & compote of roasted baby potatoes

#### **Wild Mushroom Ragout**

Served with creamy polenta

#### **Fillet of Seabass**

Finished with broccoli puree & a citrus sauce

### DESSERTS

#### **Passion Fruit Tart**

Served with a lemon curd sauce & chopped roasted hazelnuts

#### **Chocolate, Peanut Butter & Strawberry Ice Cream Sandwich**

Served with a chocolate & raspberry sauce

#### **Croissant Bread & Butter Pudding**

Finished with a Cointreau crème anglaise

#### **Strawberry & Mascarpone Cheesecake**

Served with vanilla cream & fresh strawberries

#### **Cheese Platter**

Selection of Eden valley cheese, served with chutney & oatcakes

**£34.50 per person**