

Valentine's Day  
3 Course Dinner £30  
£25 if seated before 7pm

To start

- Tian of crab and avocado with a spiced mango coulis
- Duck liver pate with red onion jam and toasted brioche
- V Curried parsnip soup with a coriander crème fraîche
- Gateaux of poached & smoked salmon with an asparagus salad
- V Breaded goats cheese with a warm beetroot & caper dressing

To follow

- V Thai vegetable curry, onion bhaji and rice
- Roast breast of duck, caponata, roesti potato and Madeira jus
- Tempura of lemon sole, mixed salad, chunky chips and tartare sauce
- Chargrilled chateaubriand with tomato, mushroom, salad & chips (to share)
- Fillets of seabass with roast celeriac, chorizo and baby onions, parmentier potatoes and basil beurre blanc

To finish

- Strawberry millefeuille puff pastry with crème pâtissière and peanut brittle
- After eight chocolate chip parfait and pecan cookies
- Cheddar & stilton, grape chutney and biscuits
- Selection of ice creams
- Chocabocker glory  
(chocolate brownie chunks, choc & vanilla ice cream, whipped cream and dark chocolate sauce)