



Valentines Menu

Canapes on Arrival



*Roast Plum Tomato and Wild Basil Soup
Served with a selection on Homemade Breads.*

*Homemade Terrine with Duck breast, Lean Pork, Pheasant Breast,
Herbs and Apricot Brandy served with a Apricot Puree and Toasted
Brioche.*

*Flaked Scottish Salmon, Sunblushed Tomato, Black Olive, Spinach,
and Wild Rocket Salad with Parmesan Shavings.*

*Crown of Baby Galia Melon filled with a Selection of Exotic Fruits and
Glazed with a Elderflower and Passion fruit Sabayon.*



Cleanse your palate with a Champagne Sorbet



*Baked Rack of Cumbrian Lamb infused with Rosemary and Garlic
with Parmeter Potatoes and finished with a Smoked Bacon and
Redcurrant Jus.*

*Peppered Crushed Monkfish En Croute served with Glazed Baby Shallots and New
Potatoes finished with Saffron and Olive Butter Sauce.*

*English Lakes Prime Beef Fillet Wellington with Truffle infused Wild Mushrooms en-
closed in Puff Pastry served with Fondant Potatoes and a
Rich Red Wine and Thyme Sauce.*

*Roast Tomato and Thyme Tart with Root Vegetables and a Tomato
and Coriander Sauce.*



Poached Pear in Mulled Wine with Lemon Mascarpone.

Strawberry Puff Pastry Heart glazed with Homemade Strawberry Jam.

Passionfruit and Mango Cheesecake with a Bitter Cherry and Chocolate Sauce.

Selection of British Cheese with Homemade Chutney and Walnut Bread



Coffee and Petit Fours

£29.95 per person

With a Rose for your Lady.