

Valentines Day

2018

Amuse Bouche

French Bread **Topped** with Asparagus Tips, & Béarnaise Sauce
With Asparagus cappuccino

To Start

Pan Seared Scallops on a Chive Mash with a Puy Lentil, Smoked
Bacon,
Roasted Garlic & Champagne Sauce

King Prawns & spring onion deep fried in vodka & tonic batter
dressed with sautéed shallots, chilli, garlic, smoked salt & black
pepper with a sweet chilli & lime dip

Warm Salad of Pear, Pineapple & Blue Cheese (v)
black pepper & smoked salt tomatoes, rocket & watercress,
dressed with honey, orange & dill with truffle crouton

Sorbet

Cassis & Champagne

For Main Course

Beef Wellington, Ratatouille, Roasted Shallots & Potato
Rosti
with Port & Thyme Sauce

Roast Breast of Duck, Griotte Cherry Sauce
Potato Rosti & a side of Cauliflower Cheese

Assiette of Sea Food

Monkfish, smoked salmon, scallop & king prawns
Served with saffron cream sauce, mint & chive creamed
potatoes & buttered French beans

Sweet Potato & Pea Risotto topped with sauté Wild
Mushroom

For Sweet

Symphony of Mug House Desserts

Coffee and Petit Fours

£75 per Couple or £135 for a table of 4