



# Valentines menu 2017

## ENTREES

**Confit duck and foie gras pithivier** with Moroccan spices and figs

**French onion tart** with herb salad (v)

**Pheasant cottage pie** with chestnuts and parsnip

**Port of Lancaster smoked salmon** with soda bread,  
cucumber pickle and dill cream cheese

**Half dozen oysters** with 3 condiments

## PLATS PRINCIPAUX

**Breast of corn fed chicken**, ham hock and cauliflower cheese tart, mustard leeks

**Poached sole and lobster** with pommes mousseline and lobster bisque

**Goats cheese pie**, butternut puree,  
sauté wild mushrooms and pine nuts, parsley pesto (v)

**Round Green Farm venison**, potato and mushroom mille feuille,  
celeriac puree, Pontefract cake sauce

**Fillet of beef Wellington**, truffle mash, Madeira sauce

## DESSERTS

### **Dessert sharing plate:**

Apple tarte tatin with calvados cream,  
Chocolate fondant cake with crème fraîche sorbet and cherries,  
Green tea and pistachio arctic roll

or

### **French cheeses**

with cider apples, fig bread and chutney

£45.00 per person