



Valentine's Day Dinner

Thursday 14th February 2019

Roasted Vine Tomato, Sweet Pepper & Basil Soup

Cartmel Valley Smoked Salmon with Crab, Horseradish Crème Fraîche & Warm Blinis

Terrine of Confit Duck Leg with Fig Chutney, Pistachio & Grilled Baguette

Matured Cheddar Crème Brûlée with Aged Balsamic, Leek Fondue & Walnut Crostinis



Mojito Sorbet & Fresh Raspberries



Fell Bred Beef Fillet with Glazed Shallots, Wild Mushrooms, Red Wine & Rosemary

Pan Fried Sea Bream with New Potatoes, Sea Herbs, Fennel & Chorizo Butter

Corn Fed Chicken Supreme with Morels, Cream & Sweet Sauternes Wine,
Fondant Potatoes & Young Carrots

Vegetable Pappardelle Pasta Carbonara with Truffle, Parmesan, Pine Nuts & Spinach



Dark Chocolate Brownie with Caramelised Pecan, Praline Truffles & Salted Caramel Ice Cream

Passion Fruit Cheesecake with Coconut Sorbet, Lime & Pineapple Carpaccio

French Brioche & Butter Pudding with Spiced Apricots, Maple Syrup & Clotted Cream

Artisan Cheese Plate with Celery, Grapes, Fig Jelly & Biscuits



Coffee & Petits Fours

