



HOTELS

Valentine's Menu

Roasted Tomato & Charred Red Pepper Soup (gf,v,vo)
purple basil, basil croutons, cream

Pork, Apple & Calvados Pate (gf,vo)
bacon crisp, apple puree, rustic crouton

Beetroot-Cured Smoked Salmon (gf)
lemon & dill crackers, crème fraiche, micro-herbs

Tuscan White Bean, Squash & Goats Cheese Salad (gf,v,vo)
cannellini beans & roasted butternut squash mixed with creamy goats cheese, pesto, red onion,
parmesan & mixed leaf salad

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Roasted Rump of Lamb (gf)
dauphinoise potato, fine green beans, charred baby corn, caramelised shallot, redcurrant sauce

Breast of Chicken with Balsamic & Mushroom (gf,vo)
dauphinoise potato, fine green beans, charred baby corn, caramelised shallot, creamy balsamic-
mushroom sauce

Champagne & Honey Roasted Cod (go)
crushed new potatoes, fine green beans, champagne-butter sauce

Leek, Wensleydale & Clotted Cream Vegetarian Crown (gf,v,vo)
crushed new potatoes, fine green beans, caramelised shallot

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Trio Berry Amore (gf,v,vo)
layers of creamy strawberry, raspberry & blackberry mousse on a biscuit base finished with a raspberry
gel & white chocolate spirals

Decadent Chocolate-Baileys Profiteroles (go,v,vo)
cream filled profiteroles layered with baileys infused rich chocolate sauce

Blueberry Crumble Cheesecake (go,v,vo)
clotted cream ice cream, seasonal berry compote

Selection of Great British Cheeses (gf,v)
served traditionally with crackers, chutney & grapes

Tea & Coffee

gf – gluten free
v – vegetarian
vg – vegan

go – gluten free alternative on request
vo – vegan alternative on request