

Valentine's Day Menu

Friday 10th, Saturday 11th & Tuesday 14th February 2023

On Arrival:

A glass of pink Prosecco per person with a selection of mixed olives

Course One:

Moules Meuniere (gf) ~ Steamed Mussels in White Wine with Mussels & Shallots

Ratatouille (ve) ~ French Provençal dish of Courgette, Peppers, & Aubergine in Tomato Sauce

Wine Trail Suggestion- Quinta das Arcas Arca Nova Branco Vinho Verde (Portugal)

Course Two:

Pan Fried Prawns (gf) ~ in lemon, garlic butter, chilli and coriander

Vegetable Cassoulet (ve) ~ Five bean stew with Winter root vegetables in a rich red White sauce

Wine Trail Suggestion- Between Thorns Chardonnay (Australia)

Course Three:

Chicken Livers (gf) ~ In garlic & Provençal herbs

Padron Peppers in Sea Salt & Olive Oil (ve) ~ Sautéed until blistered & seasoned with sea salt

Wine Trail Suggestion- Rare Vineyards Pinot Noir (France)

Course Four:

Duck a La Orange (gf,df) ~ A French classical dish cooked a rich orange sauce

Dauphinoise Potatoes ~ Sliced baked potatoes cooked in cream with garlic

Wine Trail Suggestion- Finca Las Mora Sermos Malbec (Argentina)

Course Five:

Please choose from...

Pear Tatin ~ Served with Vanilla Ice Cream

Crepes Suzette ~ A classic warm French dessert served with Orange Sorbet

Chocolate Marquise ~ dark chocolate, butter, sugar, cocoa powder, eggs, cream with vanilla and espresso.

Mini French Cheeseboard

Course Six:

Your Choice of Barrister Coffee or Tea with Ferrero Rocher Chocolates

£80 per couple

Optional Wine Trail £25 per person

Please let us know if you have any food allergies or intolerances

