

# VALENTINE'S DAY TASTING MENU



## **CHEF'S SELECTION OF CANAPES**

Goats Cheese and Rosemary Beignet, Organic Smoked Salmon Bilini  
Cherry Tomato filled with Chive Crème Fraiche,

## **AMUSE BOUCHE**

Leek and Potato Soup, White Truffle oil

## **STARTER**

Worcestershire Pates  
Duck Liver Parfait, Venison Rilette, Mini Ham Hock Terrine, Green Tomato Chutney, Sun-blushed Tomato Bread

*OR*

Roquefort Cheese Soufflé, "Worcester Black" Pear Puree, Roquette and Almond Salad

## **FISH COURSE**

Seared Atlantic Sea Scallop, Irish Black Pudding, Cauliflower Puree, Madeira Jus

*OR*

Spiced Tofu and Vegetable Kebab, Chilli Jam

## **MAIN COURSE**

Confit Worcestershire Pork Belly, King Prawn Tortellini, King Prawns, Celeriac Puree, Wilted Greens, Crackling

*OR*

Thyme Roasted Vegetable Cannelloni, Tomato Fondue, Parmesan Regiano Crisps

## **DESSERT**

Sticky Toffee and Date Pudding, Toffee and "Smokehead" Whiskey Sauce, Malted Milk Ice-cream

## **COMPOSED CHEESE COURSE**

Whipped Camembert, Apple Crisps and Spiced Apple Chutney, roasted Walnuts

## **COFFEE AND PETITE FOURS**

White Chocolate Fudge, Dark Chocolate Fudge, Turkish delight,

**MENU AVAILABLE, BY BOOKING ONLY, ON EVENINGS OF SATURDAY 13<sup>TH</sup> AND SUNDAY 14<sup>TH</sup> FEBRUARY**

**£36.00 PER PERSON**