

## **Valentines Menu**

### **Starters**

#### ***Pea & Mint Veloute***

*Fresh Parmesan, Crisp Ham Hock,*

#### ***Hot Smoked Salmon & Crayfish Tian***

*Rosemary & Caper Focaccia, Lemon Dressing*

#### ***Spiced Plum Tomato Press***

*Pimento Pepper Salsa, Goats Cheese Emulsion*

#### ***Smoked Chicken & Pistachio Terrine***

*Wild Mushroom Coulis, Pickled Shallot Dressing*

### **Mains**

#### ***Grilled Fillet of Salmon***

*Roasted Plum Tomatoes, Mussel & Clam Chowder*

#### ***Roast Rump of Northumbrian Lamb***

*Broad Bean & Pea Sauté, Slow Cooked Shoulder, Port & Rosemary Jus*

#### ***Pan Seared Breast of Corn Fed Chicken***

*Confit Leg, Smoked Creamed Potatoes, Spinach Cream*

#### ***Caramelised Shallot Tart Tatin***

*Crispy Artichokes, Goats Curd, Watercress*

### **Desserts**

#### ***Baked Custard & Nutmeg Tart***

*Rhubarb Compote, Candied Rhubarb*

#### ***Milk Chocolate & Vanilla Cheese Cake***

*Rich Chocolate Sauce, Salted Caramel Ice Cream*

#### ***Blood Orange Marmalade Pudding***

*Orange Curd, Vanilla Anglaise*

#### ***Selection of Ice Creams or Sorbets***

*Brandy Snap Basket, Fudge Sauce*