

# 1539

## VALENTINES 2018

£45.00 PER PERSON

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### ARRIVAL

Glass of Champagne for the ladies | Sipsmith Gin & 1724 Tonic for the gents

### STARTERS

**Tuna & Sweetcorn** | citrus cured tuna loin, sweetcorn relish, sweetcorn puree, cornbread

**Pan Fried Scallops** | parsnip puree, pomegranate dressing (£4.00 supplement)

**Confit Goosnargh Duck Pressing** | mushroom ketchup, pickled mushrooms

**Cream of Parsnip Soup** | spiced confit parsnips

**Beetroot & Yellison Goats Cheese Mousse (V)** | rye croutons, shallots

### INTERMEDIATE

**Champagne Sorbet** | fresh strawberries, vanilla foam

### MAINS

**21 Day Aged Welsh Beef Medallion**  
horseradish soufflé, creamed potatoes, salt baked vegetables

**Butter Poached Breast of Cornfed Chicken**  
creamed savoy cabbage & bacon, braised potato, heritage carrots

**Chateaubriand (for2)** £20.00 supplement  
truffled chips, sauce béarnaise, vine tomatoes

**Miso & Sesame Glazed Salmon**  
rice noodles, pak choi, miso broth

**Loin of Cod**  
confit celeriac, spinach, Chardonnay & sorrel cream, crispy mussels

**Chicory Tart Tatin (V)**  
parmesan custard, thyme roasted potatoes

### DESSERTS

#### Assiette

passion fruit cheesecake, strawberry macaroon, dark chocolate fudge cake, Ferrero Rocher Ice Cream