

## Valentines Menu

### **Baked Garlic and Rosemary Camembert**

*Served with toasted pitta bread and a side salad*

### **Thai Style Fishcakes**

*Served with a carrot, red onion and coriander salad and a sweet chilli dressing*

### **Roasted Red Pepper and Tomato Soup**

*With cheese croutons*

### **Chicken and Pistachio Terrine**

*With a warm roll and side salad*

-oOo-

### **Chateaubriand**

*This superb cut of tender fillet steak to share served with a Peppercorn sauce and accompanied by thick cut chipped potatoes, flat mushroom and a grilled tomato (£15 supplement)*

### **Baked Cauliflower Cheese**

*Served with a cheese and onion Rosti and tenderstem broccoli*

### **Pan Seared Salmon**

*Served buttered dill new potatoes and curly kale*

### **Slow Roasted Pork Belly**

*Served with apple mash, green beans and a cider jus*

### **Pan Fried Gressingham Duck**

*With braised red cabbage, honey roasted carrots, potato fondant and a cherry jus.*

-oOo-

### **Lemon & Raspberry Mess**

### **Homemade Sticky Toffee Pudding**

*Served with vanilla ice cream and rich toffee sauce*

### **Hot Chocolate Fondant**

*With white chocolate ice cream*

### **The Rutland Bakewell Pudding**

*Served with an Amaretto Compote and Vanilla Ice Cream*

### **Cheeseboard for 2**

*Chef's selection of cheese accompanied by homemade onion marmalade, celery, grapes and biscuits (£5.00 supplement)*

-oOo-

**Freshly brewed coffee served with a slice of red velvet cake**

**£58.95 per couple**

**Chateaubriand £15 supplement plus pre-order required**