



## **Valentine's Menu**

**£40 per person including a glass of Bubbly**

### **Starter**

**Carrot, Ginger & Orange Soup** *with warm Sourdough Bread (V)*

**Moules Marinière** *with Garlic, Shallots, creamy Sauvignon Blanc sauce with crusty Sourdough*

**Smoked Ham Hock and Mature Cheddar Arancini** *with Sour Cream & Honey Mustard Sauce*

**Roasted Baby Beetroot & Goat's Cheese Salad with Micro Cress (V) (GF)**

### **Main**

**The Cliffe Seafood Chowder** *King Prawns, Cod, Clams & Mussels in a thick creamy white wine soup finished with fresh Dill, served with toasted Sourdough*

**Grilled 8oz Rib-Eye Steak** *brushed with Chimichurri served with grilled Mushroom, cherry vine Tomatoes, braised Shallots, tender stem Broccoli and homemade Chips (GF)*

**Butternut Squash and Roasted Garlic Risotto** *with Cropwell Bishop, Crème Fraiche, toasted Pumpkin Seeds & Micro Cress (V)*

**Pan Roasted Duck Breast** *with Dauphinoise Potato, Cauliflower Puree, Seasonal Vegetables and a rich Blackberry and Ruby Port Jus (GF)*

### **Dessert**

**Cheese Board for 2** *with Crackers, Fruit & Chutney*

**Raspberry Crème Brûlé** *with Pistachio & Coriander Biscuit*

**Dark Chocolate Fondant** *with Dolce De Leche sauce, Crushed Hazelnuts & Salted Caramel Ice Cream*

**Mango & Passionfruit Tart** *with Strawberry Coulis & Clotted Cream*