



Valentine's Dinner Menu

Champagne Cocktail & Canapés

Soup

Honey roast parsnip soup,
toasted sesame seed foam.

Haddock

Grilled fillet of haddock, welsh rarebit on toasted brioche,
poached oysters, roquette shoots.

Pigeon

Roast breast of wood pigeon, celeriac and potato rosti,
spring green salad, cardamon jus.

Goats cheese

Whipped goats cheese, beetroot puree,
pickled vegetable salad, crunchy seeded tuille.

Kiwi fruit sorbet

Beef Fillet

Fillet of Northumbrian beef, pancetta, puree potato,
caramelised roast beetroot, braised oxtail jus.

Trio of Pork

Oven roast fillet, twice cooked crisp belly, black pudding bon bon,
curried cauliflower puree, confit potato, pink ginger foam.

Cod

Baked North sea cod, shellfish and tomato risotto,
crispy roast salsify, parsley sauce.

Pannacotta

Warm leek pannacotta, hickory smoked potato croquette,
poached hens egg, Northumberland cheese veloute.

Passion fruit & champagne fizz.

Assiette of strawberry and chocolate

OR

Cheese and biscuits

£49.50 per person