

THE FARMHOUSE VALENTINE'S MENU

£35 per person

available 13th & 14th February (evenings only)

To Start...

Roasted Tomato, Red Pepper & Balsamic Soup
with homemade focaccia GF | DF | V

Smoked Salmon & Crayfish Roulade
celeriac, lemon, pumpernickel

Whipped Goats Curd
beetroot, pickled cucumber & pomegranate GF

Sharing Baked Camembert
garlic, rosemary & homemade focaccia

To Follow...

Pan Fried Seabass
crushed new potatoes, kale, mussels, lemon butter sauce GF

Braised Beef Blade
*chive mash, maple roasted root vegetables,
crispy leeks, red wine jus*

Chicken Ballotine
*sundried tomato, spinach, fondant potato,
tenderstem broccoli, mushroom & thyme sauce GF*

Chickpea & Squash Tagine
*bulgar wheat, crispy onions
pomegranate & naan bread*

To Finish...

Glazed Lemon Tart
Italian meringue, raspberry coulis, raspberry sorbet

Coconut Pannacotta
poached rhubarb, ginger crumb

Sticky Toffee Pudding
toffee sauce, salted caramel ice cream

Sharing Dessert Kebabs
strawberry, marshmallow, banana, hot chocolate sauce

