

VALENTINE'S MENU

£45 Per Person

PRAWN

Freshwater Prawn Cocktail, Vine Ripened Tomato, Avocado & Chilli Mousse

OYSTERS

Six Native Oysters with Shallot Dressing (to Share)

OXTAIL

Mini Oxtail Pie, Celeriac Mash & HP Gravy

SOUFFLE

Mature Cheddar Cheese & Baby Spinach Soufflé, Three Cheese Sauce,
Crispy Onions – Grated Truffle (v)

1KG RIB EYE STEAK ON THE BONE (£15 per person supplement)

Fine Beans, Grilled Vine Tomato, Pepper Sauce– Beef Dripping Chips (to Share)

CHICKEN

Chicken "Kiev", Cauliflower Cheese, Braised Carrot & Bacon

FISHCAKE

North Sea Fishcake, Braised Leeks, Warm Tartare Sauce
& Beef Dripping Chips

MAC `n` CHEESE

Truffled Macaroni, Cheddar Cheese Sauce, Herb Crumb - Soft Poached Egg (v)

PUDDINGS

Sticky Toffee Pudding, Cambridge Burnt Cream, Chocolate Mousse & Lemon Meringue (to Share)

MESS

Clubhouse Mess, Soft Meringue, Seasonal Berries & Vanilla Cream

PEANUT BUTTER

Warm Peanut Cookie Dough, Hot Chocolate Sauce,
Vanilla Ice Cream & Caramel

ICE CREAM

Seasonal Selection of Ice Creams
-Salted Caramel with Pedro Ximenez Syrup
-Dark Chocolate with Confit Orange
-Malted Banana with Peanut Brittle