

## Valentines Day 2012

Miniature eggs Florentine

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Jerusalem artichoke soup, toasted hazelnuts, Stainswick farm truffled rapeseed oil, homemade bread (v)

or

Baked Cornish brie with crispy rosemary topping, homemade cranberry sauce, homemade cider bread (to share)

or

Rare bread Oxford and Sandy Black home cured ham, poached duck egg, Winchester cheese shavings

or

Fillet of John Dory, roast cauliflower, cauliflower puree, marjoram vinaigrette

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Shetland salmon poached in vanilla and bay leaf oil, organic beetroot and winter vegetable salad, buttered new potatoes

or

Venison Wellington, roast potatoes, baby carrots, savoy cabbage, parsnip puree, port and juniper berry sauce

or

Roast local free range chicken breast, rosemary potatoes, locally foraged mushrooms, Madeira sauce

or

Roast beetroot, kale, new potato and Village Green goats cheese salad, caramelised walnuts, homemade croutons (v)

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Homemade Champagne sorbet

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Lavender burnt Cambridge cream, homemade shortbread biscuits

or

Pistachio and dried apricot tart, homemade pistachio ice cream

or

Melted chocolate pot, homemade marshmallows, homemade biscuits and fruit (to share)

or

Selection of British cheeses, homemade fruit jelly, homemade walnut and sultana bread, homemade chutney

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Tea or coffee and homemade chocolates

£34.50 per person