



# Valentines Celebrations

Dinner - Saturday 13th February

Luncheon and Dinner – Sunday 14th February

## MENU

Pressed Ham Hock and Coriander Terrine  
with Potato & Wholegrain Mustard Salad

Fresh Asparagus Spears served in a Crisp Pastry Case  
with Creamed Leeks, Orange Butter & Avruga Caviar Sauce

Cream of pressed Tomato Soup with warm poached Oyster (Oyster optional)

Duck Liver, Orange & Foie Gras Parfait  
with Pine Kernels, toasted Brioche, Beetroot Syrup

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Poached Delice of Organic Scottish Salmon  
with a Crab and Crayfish Risotto, Basil Oil\*\*

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Passion Fruit Sorbet with Rose Petal Syrup

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Roasted Leg of Dorset Down Lamb  
filled with Apricot Force meat rested on Onion Compote with Thyme scented Jus

Pan-fried Breast of Corn-fed Chicken  
with Petit Ratatouille, Roasted Garlic, Marsala & Tarragon Sauce

Fillet of Wild Poole Sea Bass  
with roasted Carrot Tatin enriched with Vegetable Nagé infusion

Wild Mushroom Risotto with Pearls of Vegetables, Tomato & Chive Emulsion

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Lover's Delight - A selection of three contrasting Desserts

Duo of Pears - poached in Red & White Wine with Vanilla Ice Cream

Vanilla & Mascarpone Panna Cotta, Winterberry Compote, Mulled Wine Granité

A selection of three Cheeses served at your table  
with Apricot and Walnut Bread

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Selected Coffees and Teas served with homemade Petit Fours

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Dinner 13th February - £34.50 / Lunch 14th February - £34.50

\*\*Salmon course Supplement - £7.75

Valentines Day Dinner £55.00

\*\*\*Salmon course Supplement included

Price are per person and include VAT

All Rooms on 13th and 14th February are eligible for a free ½ bottle of Champagne and Chocolate Dipped Strawberries  
Please enquire for availability