

Valentine's Menu £40 per person including a glass of Bubbly

Starter

Carrot, Ginger & Orange Soup with warm Sourdough Bread (V) Moules Marinière with Garlic, Shallots, creamy Sauvignon Blanc sauce with crusty Sourdough Smoked Ham Hock and Mature Cheddar with Sour Cream & Honey Mustard Sauce

Roasted Baby Beetroot & Goat's Cheese Salad with Micro Cress (V) (GF)

Main

The Cliffe Seafood Chowder King Prawns, Cod, Clams & Mussels in a thick creamy white wine soup finished with fresh Dill, served with toasted Sourdough

Grilled 8oz Rib-Eye Steak brushed with Chimichurri served with grilled Mushroom, cherry vine Tomatoes, braised Shallots, tender stem Broccoli and homemade Chips (GF)

Butternut Squash and Roasted Garlic Risotto with Cropwell Bishop, Crème Fraiche, toasted Pumpkin Seeds & Micro Cress (V)

Pan Roasted Duck Breast with Dauphinoise Potato, Cauliflower Puree, Seasonal Vegetables and a rich Blackberry and Ruby Port Jus (GF)

Dessert

Cheese Board for 2 with Crackers, Fruit & Chutney

Raspberry Crème Brulé with Pistachio & Coriander Biscuit

Dark Chocolate Fondant with Dolce De Leche sauce, Crushed Hazelnuts & Salted Caramel Ice Cream

Mango & Passionfruit Tart with Strawberry Coulis & Clotted Cream