Valentines in the Oak Room Restaurant

An amuse bouche to start off

Smoked Oyster Beignet, Avocado Taco & Tomato Salsa

Starters

Trio of Seafood

Classic Smoked Salmon, Prawn Cocktail & Tempura King Prawn

Pheasant, Free Range Chicken and Wild Mushroom Pressing

Plum & Chilli Jam, Bread Crisp

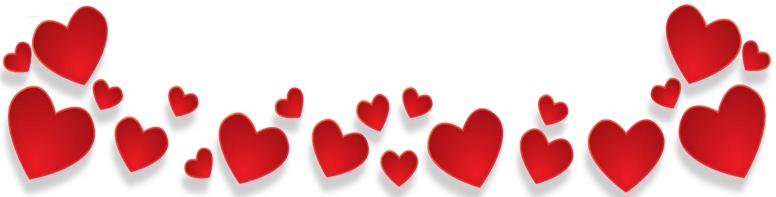
Tomato & Roasted Red Pepper Soup

Basil Crème Fraiche

Ragstone Goats Cheese & Beetroot Samosa

Pickled Beetroot Dressing

Champagne & Raspberry Sorbet



Main Courses

Contra Fillet of Herefordshire Beef

Onion & Wild Mushroom Ragout, Cocotte Potatoes, Roasted Root Vegetables, Rioja & Bitter Chocolate Sauce

Lemon Sole Paupiette

Crab & Dill Mouse, Mashed Potatoes, Mange Tout, Caviar & Crab Cream

Free Range Breast of Free-Range Chicken

Filled with Apricot & Sage Mousse, French Beans wrapped in Parama Ham, Dauphinoise & Café au Lait Brandy Sauce

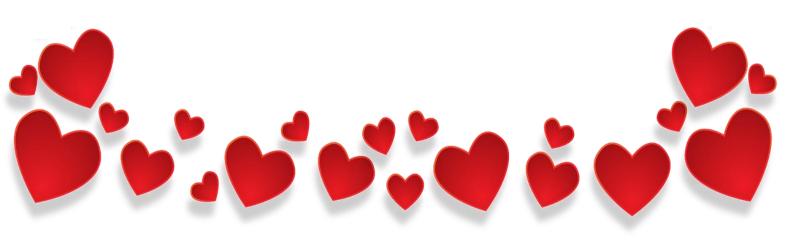
Roasted Butternut & Winter Pulse Cassolette

Olive Oil & Herb Roasted New Potatoes

10oz Ribeye Steak

Served with Butter Grilled Flat Mushroom & Plum Tomato, Triple Cooked Chips, and Peppercorn Sauce

(£10.00 Supplement)



Desserts

White chocolate & Passionfruit Cheesecake

Mango & Mint Salsa, Mango Sorbet

Gran Marnier Infused Crème Brulé

Cardamom Shortbread & Orange Hot Chocolate

Eaton Mess Baked Alaska

Trio of Sharing

All of the above desserts for 2 to share!

Selection of Fine British Cheeses

Celery, Grapes, Fruit Chutney & Cheese Biscuits

Available on request

A selection of Ice Cream & Sorbets

Fresh Fruit Salad



Tea & Coffee Served with Homemade Chocolate Truffles Choose from the following:

Selection of Tea's - Please ask a member of staff.

Cafetiere of Coffee

Selection of liquor Coffee's - Please ask a member of Staff
(£5.00 Supplement)

Espresso (£2.50 supplement)

Shot of strong Coffee

Cappuccino (£2.50 supplement)
Shot of Espresso, Hot Milk & Foam

Latte (£2.50 supplement)

Shot of Espresso, Steamed milk

Macchiato (£2.50 supplement)

Shot of Espresso, spoon of Foamed Milk

