



## Valentine's Day

### Starters

#### **Chefs Soup of the Day**

Pink cauliflower and roasted beetroot soup topped with a honey roast ham and mature cheddar croque monsieur crouton accompanied by freshly baked bread.

#### **Warm Oak Smoked Duck Salad**

A soft boiled crispy duck egg nestled in a salad of fresh chicory, oak smoked duck breast, pink grapefruit, fresh orange and pomegranate finished with duck fat Ciabatta croutons and a zesty citrus vinaigrette.

#### **Nacho Macaroni Cheese Croquette (V)**

Smokey mature Cheddar macaroni and chive croquette coated in a golden tortilla chip crumb served with a sun blushed tomato and basil dipping sauce.

#### **Smoked Scottish Salmon Tartare**

Fresh Scottish smoked salmon bound with fresh dill, lemon and crème fraiche accompanied by warm potato cakes, roasted garlic and parsley aioli and a dressed cress salad.

#### **Brulèed Chicken Parfait**

A light silky smooth chicken liver parfait topped with a salty torched Demerara sugar served with a spiced date and Bramley apple chutney and warm baked bread garnished with fresh figs and pickled cornichons.

### Main Course

#### **Bedfordshire Steak**

Woburn Country 8oz steak cooked to your liking accompanied by a sweet grilled beef tomato, field mushroom, crispy chips, battered onion rings and a dressed rocket salad served with a pink peppercorn sauce.

#### **Moroccan Vegetable Tagine (V)**

A warming dish of winter root vegetables and red lentils slowly braised in a fragrant Moroccan spice infused broth with green kale and sweet cherry tomatoes complimented by a fresh herb and apricot cous cous served with warm pitta breads and cool sour cream.

#### **Sticky Glazed Duck Breast**

Sticky redcurrant and fresh thyme glazed duck breast served medium rare with a butternut squash, wild mushroom and wilted spinach bruschetta finished with a smoked paprika and cognac cream.

#### **Fillet of Cod**

Fresh fillet of cod on a buttery veloute cassoulet of baby gem lettuce, sweet pea and broad beans, baby onions and crispy pancetta served with golden salty parmesan potato soufflés.

#### **Jamaican Jerk Pork Loin**

Traditional Jamaican jerk pork loin flavoured with dark soy pimento spice, chilli and soft brown sugar accompanied by blackened corn, sweet potato and sage butter mash and a refreshing mint, cucumber and mango salsa.

## Desserts

### Spiced Pineapple Upside Down Cake

Salted and caramelised pineapple infused with cinnamon and star anise baked with dark navy rum on a light vanilla sponge served with ginger nut crumble and thick clotted cream.

### Disaronno Tiramisu

Classic Italian tiramisu with a mascarpone, orange zest and sweet wine sabayon layered with savoyarde biscuits soaked in Caffe Carara espresso and amoretto liquor finished with a dusting of bitter cocoa.

### Winter Fruit Roly Poly

A traditional baked jam roly poly filled with a homemade cranberry and winter berry compote served with homemade sweet vanilla pod custard.

### Chocolate Ice Cream Sundae

A selection of Swiss chocolate ice creams topped with warm chocolate brownie, rich toffee sauce, marshmallows and Chantilly cream garnished with fresh berries.

### Cheese Platter

A selection of vintage French Brie, Red Leicester, Northamptonshire Blue Stilton & Mature Cheddar Cheese accompanied by cheese crackers, walnuts, cherry tomatoes, celery & homemade chutney.

## Glass of Prosecco on Arrival, 3 Courses, Tea and Coffee £39.95

Tables of 4 – Free Bottle of House Red or White  
Tables of 6 – Free Bottle of Prosecco

All of our food is freshly prepared & cooked to order, it may take a little longer but is well worth the wait!  
If you have any specific dietary requirements or food allergies please let us know.