



## Valentine's Day

### Anti Pasti Plate

A sharing plate of homemade humous, crispy tortillas, mixed olives, sunblushed tomatoes and Parma ham

### Starters

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

A vibrant roast beetroot soup finished with fresh cream, topped with smoked salmon accompanied by freshly baked bread.

#### **Smoked Coronation Chicken**

Shredded Oak smoked chicken in a crème fraiche coronation dressing with bacon dust, gem lettuce and fresh mango.

#### **Red Onion & Boursin Tart (V)**

Puff pastry tart filled with balsamic and thyme roasted onions, walnuts, garlic and herb soft cheese in a panko crumb topped with a sweet pear and watercress salad.

#### **Prosecco & Crayfish Risotto**

Creamy Arborio risotto infused with Fili prosecco with broad beans and fresh crayfish tails finished with a lemon vinaigrette and garlic crostini.

#### **Beef Short Rib**

Woburn country slow cooked short rib in a Guinness and treacle bbq sauce accompanied by a mustard and yoghurt dressed winter salad.

### 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.

#### **Vegan Con Carne (V)**

A warming dish of chunky fragrant chilli roast vegetables and kidney beans with roasted garlic accompanied by spring onion steamed wild rice, tortillas and tangy tomato salsa.

#### **Pulled Duck Ragu**

Pulled slow cooked Aylesbury duck leg in a Merlot and Madeira ragu sauce with fresh egg tagliatelle, wilted spinach and shaved Parmesan.

#### **Fillet of Seabass**

Fillet of Seabass on a crushed crab, dill and caper potato with avocado salsa, basil pesto oil and torched lemon.

#### **Ham, Pineapple & Pudding**

Woburn country honey roast ham with skinny scotch egg, charred pineapple, black pudding bon bon and triple cooked 'Koffman's' potatoes.

## Desserts

### Chocolate Orange Delice

Genoise sponge flavoured with tangy orange curd, topped with a rich and silky dark chocolate delice finished with chocolate orange segments.

### Golden Syrup Sponge

Steamed syrup sponge pudding with double cream anglaise and 'Sailor Jerry' rum soaked raisins.

### Hot Chocolate Poached Pear

Vanilla and star anise poached pear with a foamed hot white chocolate, ginger crumble and clotted cream.

### Red Velvet Baked Alaska

Black cherry and Swiss dark chocolate ice cream encased in a velvety soft meringue on a light red velvet sponge base finished with fresh raspberry coulis.

### Cheese Platter

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

**Glass of Prosecco on Arrival, 4 Courses, Tea and Coffee £44.95**

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.