



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.