

Vollentines

THEMED NIGHT

Thursday 15th February 2024 £30 Per Person



Bread

Nudja butter

Pasta

Chicken tortellini, artichoke and vermouth veloute

Fish course

Cured salmon, celeriac and crispy oyster (DF) (GF)

Main course

Fillet of beef, mushroom, cavolo nero, beef shin potato terrine (GF)

Dessert

Rhubarb and custard, blood orange

To finish

Handmade chocolates (GF)



Vegetarian menu

Bread

Garlic and herb whipped butter

Pasta

Mushroom tortellini artichoke and vermouth veloute

Terrine

Butternut squash, blue cheese, tarragon (GF) (V)

Mair

Salt baked celeriac, hazelnuts and truffle buerre blanc (GF)

Dessert

Rhubarb and custard, blood orange

To finish

Handmade chocolates (GF) (V)