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## *Valentine's Day*

### *To Start*

#### *Oyster for Sharing*

*Freshly shucked Colchester fishery oysters with sherry vinegar shallots with tabasco and lemon*

#### *Corn fed Chicken*

*With Bury black pudding terrine, apple and endive salad mustard mayonnaise*

#### *Roast Butternut Squash Soup*

*With sweet potato, chilli and ginger served with warm bread*

### *Main Course*

#### *Sharing Surf & Turf*

*Roast fillet of beef with king prawns, garnished with water cress, tomato and mushroom served with béarnaise sauce and fries*

#### *Coq Au Vin*

*Classic French casserole with smoked bacon, shallots, button mushroom's cooked in a red wine sauce*

#### *Sesame Salmon*

*Salmon fillet rolled in sesame, pan fried with chilli and ginger served with bok choy, sweet potato and a sesame & soy dressing*

#### *Veggie Hot Pot*

*A rich vegetable casserole topped with a cheese scone, and grilled with gruyere cheese all served with dipping bread sticks*

### *To Finish*

#### *Sharing Baked Alaska*

*This classic dish of vanilla sponge, ice cream and meringue baked in the oven, served with anglaise sauce*

#### *Valrhona Chocolate*

*70% valrhona dark chocolate mousse with raspberry jel, fresh raspberries and Chantilly cream*

#### *Tiramisu*

*Classic Italian dessert layered with sponge, cream & liquor*

***£27.50***