

VALENTINE'S

Evening Menu

3 COURSES & GLASS OF GLASS OF PROSECCO OR
CHAMPAGNE (£5 SUPPLEMENT)
ON ARRIVAL
£65PP

STARTER

TEMPURA COD CHEEKS, PEA & MINT PANNACOTTA, PEA SHOOTS, SEA
SALT & VINEGAR SCRAPS
CHICKEN & HAM HOCK TERRINE, SPICED PLUM CHUTNEY, ENGLISH
MUSTARD BUTTER, TOASTED BRIOCHE
WILD MUSHROOM RISOTTO, PARMESAN SHAVINGS, TRUFFLE OIL

For two to share

BAKED CAMEMBERT, HONEY ROASTED FIGS, CELERY, SOURDOUGH
CRISPS, RED ONION MARMALADE

MAIN COURSE

PAN ROASTED CORN FED CHICKEN SUPREME, THYME & PARMESAN
DAUPHINOISE POTATO, COURGETTE & TARRAGON PUREE, BLACK GARLIC,
CRISPY CHICKEN SKIN, CHICKEN JUS

MARINATED PORK FILLET, PARSNIP PUREE, CRUSHED NEW POTATOES,
ROASTED CARROTS, KALE, RED WINE JUS

LEMON & HERB CRUMBED SEABASS, SAUTÉ POTATOES, FINE GREEN BEANS,
ROASTED BABY BEETROOTS, CHIVE BUTTER

SWEET POTATO DAUPHINOISE, SLOWLY ROASTED RED ONION, WILTED
BABY SPINACH, SPOUTING BROCCOLI, ONION JUS

For two to share

BEEF WELLINGTON, HONEY ROASTED CARROTS, PARSNIPS, KALE,
MASHED POTATO, HAND CUT CHIPS, RED WINE JUS
(£10 SUPPLEMENT PP)

DESSERT

BAKED VANILLA CHEESECAKE, MARINATED CHERRIES, PISTACHIO ICE CREAM
STICKY TOFFEE PUDDING, TOFFEE SAUCE, SALTED CARAMEL ICE CREAM
OAKSMERE CHEESEBOARD, CHUTNEY, GRAPES, CELERY, ARTISAN BISCUIT

For two to share

CARAMEL CHOCOLATE FONDUE, HOMEMADE MARSHMALLOW, BROWNIE,
SHORTBREAD & BERRIES

TO FINISH

COFFEE & CHOCOLATE DIPPED STRAWBERRIES

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