

To Start

Corner 5 Taster Platter

An assiette starter of:

Jerk Chicken Wings

Flame charred chicken wings marinated in our spicy jerk seasoning accompanied by a refreshing pineapple, dragon fruit, pomegranate and fresh coriander salsa with cool sour cream.

Mini Scottish Salmon & Prawn Fishcake

Fresh Scottish Salmon and sweet prawn fishcake, shallow fried in golden breadcrumbs, infused with fresh dill, fennel and citrus, complimented by a petit pois and mint puree.

Smoked Duck & Bacon Coronation Salad

Slices of warm smoked duck and slow cooked smoked bacon served in a baby gem lettuce leaf with apricots, toasted almonds and spring onions finished with a lightly spiced lemon, lime, chilli and crème fraiche dressing.

Or

Chickpea, Cauliflower & Applewood Croquettes (V)

Cauliflower, chickpea and smoked Applewood cheddar croquettes deep-fried in a golden tortilla crumb served with a warm tomato and baby basil coulis finished with sharp raisin and granny smith apple vinaigrette.

Main Course

Cock a Leekie Broth

A modern take on a Scottish dish of pan roast crispy skinned free range chicken breast served in a flavoursome chicken and vegetable stock of sweet leeks, baby carrots, crisp sugar snap peas, pearl barley & Parrisienne potatoes finished with fragrant chervil leaves, natural yoghurt and crispy leeks.

Bubble & Squeak Risotto (V)

A twist on a classic dish of Arborio rice risotto tossed together with leeks, roast carrots and parsnips, Savoy cabbage & baby peas flavoured with garlic, tarragon and thyme leaves finished with creamy Mascarpone cheese topped with a rich soft poached duck egg and salty feta cheese.

Crispy Skin Scottish Salmon

Blackened fillet of Scottish salmon on a creamed horseradish and spring onion mashed potato complimented by a rich tarragon veloute of petit pois, crisp smoked bacon lardons and salty marsh samphire finished with double cream and lemon.

Woburn Country Black Bacon Steak

On the bone French trimmed glazed black bacon steak, complimented by a tangy homemade cranberry ketchup and slow roasted balsamic vine cherry tomatoes served with a sunny side up fried free range hens egg and black pudding potato fritters.

Dessert

Dessert Platter

Includes the following delicious desserts:

Amoretti Apple Crumble Cheesecake

An indulgent vanilla pod cheesecake on an amoretti biscuit base, topped with a warm spiced apple compote and muscovado crumble.

Salted Caramel Sticky Toffee Pudding

A soft and sticky toffee pudding complimented by a sweet and salty caramel sauce served with vanilla ice-cream.

Hot Chocolate Churros

Deep fried choux finger tossed in cinnamon sugar served with a thick and creamy orange & dark hot chocolate dipping sauce finished with candied orange zest.

White Chocolate & Raspberry Conde Truffle

Fresh raspberries encased in a white chocolate and clotted cream rice pudding rolled in toasted coconut shavings.

Or

Cheese Platter

A selection of creamy Goats cheese, Brie, soft blue cheese & white Cheddar accompanied by cheese crackers, grapes, celery, cherry tomatoes & homemade chutney.

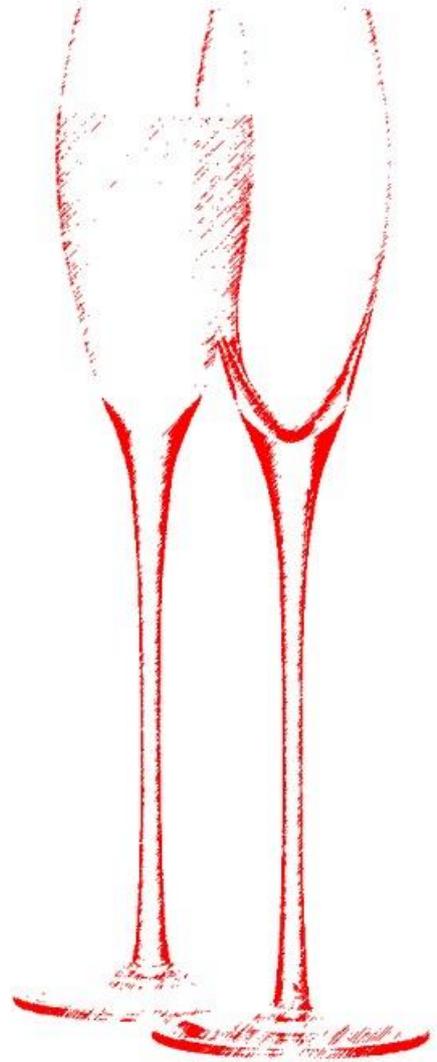
Or

Ice Creams & Sorbets

A choice of: Vanilla, Strawberry, Dark Chocolate, Rum & Raisin, Banana, Pistachio, Mint Chocolate Chip, White Chocolate, Coconut ice creams or Raspberry, Blackcurrant, Orange and Lemon sorbets.

Freshly Brewed Tea or Coffee

£39.95 Per Person



Valentines Menu
14th February 2017