

HENLEY'S VALENTINES DAY MENU

STARTERS

Poached Cornish rock oysters with
heather honey, cucumber spaghetti

Pan-fried scallops with pea puree and
lemon preserve

Rosary goat's cheese with marinated
plum tomato layers and purple basil pesto
(v)

Pan fried foie gras, pearl barley risotto
Chantilly mushroom Jus

INTERMEDIATE

Pink champagne sorbet

MAINS

Chateaubriand for two
with chunky chips and ginger béarnaise

Roasted corn-fed chicken
with wild mushrooms,
braised potatoes, chicken consommé

Pan-fried organic salmon
Cauliflower soufflé, poached clams

Basil gnocchi and rocket salad,
balsamic reduction (V)

PUDDINGS

Warmed berries with cream
and chocolate for two

Baileys Crème brûlée

Chocolate tart
with vanilla ice cream

Selection of British cheese

Tea, coffee and chocolate truffles

**£45.00 per person, including
a glass of champagne**