

GORAM VINCENT

VALENTINE'S MENU

THREE COURSES WITH A GLASS OF CHAMPAGNE

99.00 FOR TWO

STARTERS

DUCK LIVER PARFAIT

Brioche toast/tangy tomato chutney

SEVERN AND WYE SMOKED SALMON CLASSIC

With chopped garnish of soft boiled egg/
cornichons/parsley/red onion

ARTICHOKE, OLIVE AND GREEN

BEAN SALAD (VEGAN)

Jerusalem/globe artichokes/walnut dressing

GARLIC ROAST SCALLOPS AND

TIGER PRAWNS (FOR 2 TO SHARE)

Scallops roasted in the shell/garlic butter alongside
juicy tiger prawns/lemon/watercress

MAINS

CONFIT GRESSINGHAM DUCK LEG

Braised Puy lentils/button onions/pancetta

PAN SEARED COD, TOMATO,

PEPPER AND OLIVE RAGOUT

Succulent darne/cod steak pan seared/
chunky ragout of tomatoes, peppers and olives

GARLIC AND WILD MUSHROOM

BLACK RISOTTO (VEGAN)

Black truffle

All the above served with a selection

of vegetables and potatoes

CHATEAUBRIAND (FOR 2 TO SHARE)

500g cut of the top end of the fillet roasted/
beef tomatoes/watercress/ pommes frites/
green beans/peppercorn sauce/Béarnaise

DESSERTS

TARTE AU CITRON

Raspberry sorbet

CHOCOLATE AND AVOCADO

MOUSSE POTS (VEGAN)

Topped with pistachio/pomegranate/
dried cranberries

SELECTION OF ARTISAN CHEESE

(FOR 2 TO SHARE)

Biscuits/chutney/fruit

APPLE AND PEAR TARTE TATIN,

CALVADOS ICE CREAM

(FOR 2 TO SHARE)

Apples and pears baked in caramel
under all butter puff pastry
Served with boozy Calvados ice cream