

Le Caveau

RESTAURANT

Valentines Evening Menu Friday 13th and Saturday 14th February

Three courses from £55.00

Starters

Korean pork belly bites, lemon mayonnaise and crispy onions.

Whipped duck liver pate with pickles, homemade chutney and toast.

Breaded goats cheese with honey, sambuca and sesame.

Flat iron, steak, blue cheese dressing and tater tots.

Seared king scallops, black pudding, pea puree and sour cream.

Main Courses

Roast breast of duck, soy, chilli and maple dressing, tender stem broccoli.

Slow cooked feather blade of beef, fondant potato, red wine and wild mushroom gravy.

Birria style pork collar, buttery mash, crème fraiche, guacamole and romesco dressing.

Roasted fillet of sea bass, crispy monkfish cheek, kale and leeks, lobster and prawn bisque.

Crispy sage gnocchi, roasted squash, peppers and vegan black pudding, spinach and basil pesto cream sauce.

Main courses come served with parmentier potatoes and honey roasted carrots for the table

Desserts

Amaretto and dark chocolate torte, black cherry ice cream.

Frangipane, baked rhubarb, stem ginger mascarpone.

Vanilla Crème brûlée.

Steamed jam roly poly with vanilla custard.

Trio of Cheese from The Courtyard Dairy.