

Valentines Menu

~ To Start ~

Seafood cocktail served on a bed of rocket & crunchy seaweed with a drizzle of seafood sauce

Vine tomato & roasted red pepper soup, served with a crispy bread roll

Pate served with toasted bruschetta and a red onion & orange compote

~ Main Course ~

British beef fillet served on a bed of sauteed potato with a rich wild mushroom & red wine sauce

Vegetable Wellington served with a mushroom & brandy sauce

Baked sea trout fillet on a bed of caramelised fennel, served with a garnish of crispy watercress

Slow roasted duck, baked with a mixture of aromatic herbs & spices

All Served With Fresh Seasonal Vegetables & Potatoes

~ Desserts ~

Brandy-snap baskets filled with a smooth passion fruit mousse, served with a dash of strawberry coulis & clotted cream

Creamy Baileys cheesecake topped with fresh strawberries, laced with chocolate and served with clotted cream

Classic Creme Brulee

Coffee & mints served after dinner

~ All three courses just £23.95 ~

The Bull I' th' Thorn, Hurdlow, Near Buxton

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