

# S O F T L E Y S

## Valentine Dinner

### PRE STARTER

Chilled Gazpacho, Ciabatta

### STARTERS

King Scallops, wrapped in bacon on black pudding with balsamic reduction.

Beetroot, Goats Cheese and Watercress Salad, Crunchy Walnuts and Horseradish Dressing.

Honey Glazed Ham Hock  
Charred Chicory, Whole Grain Mustard dressing.

Crispy Duck confit salad,  
soy sesame and honey dressing.

### MAINS

Char Grilled Beef Fillet Medallions, stilton and port sauce, grilled Portobello mushroom and hand cut chips.

Chicken Wrapped in Pancetta, dauphinoise potato, Wild Mushroom and Madeira Wine Sauce.

North Atlantic Halibut, Crushed New Potatoes, Pak Choi, Lemon Butter Sauce.

Butternut Squash Roasted Tart, Red Pepper Coulis, Basil Pesto, Parmesan and Pine Kernels, Dauphinoise Potato.

### PRE DESSERT

Chilled Lemon Posset

### DESSERT

Raspberry Marbled Cheesecake, Crunchy Biscuit Base, Fresh Raspberry Coulis with Raspberry Sorbet.

Warm English Apple and Almond Pie, Hot Toffee Sauce and Vanilla Custard.

Chocolate Dome, Vanilla ice cream, Honey Combe and Salted Caramel Sauce.

Stilton, Cheddar and Brie, Celery and Grapes, Homemade Chutney and Cheese Biscuits.

5 Course Dinner  
£49.00pp

HEAD CHEF: James Davis

(v) Denotes Vegetarian Dishes, (g) Denotes Gluten Free All Prices are inclusive of VAT