



VALENTINE'S DAY

AMUSE BOUCHE

TO START

CREAM OF TOMATO & BASIL SOUP (v)

SEAFOOD TO SHARE

*Oak Smoked Salmon, Haddock Fish Cake
Popcorn Mussels, Horseradish Cream*

CHICKEN, BABY LEEK & TARRAGON TERRINE

Apple & Cranberry Chutney, Red Pepper Tuille

GOAT'S CHEESE BON BONS (v)

Beetroot & Chilli Purée, Balsamic Roasted Shallots

INTERMEDIATE

PEAR & GIN SORBET (v)

TO FOLLOW

ROAST BEEF TO SHARE

Château Potatoes, Roasted Baby Root Vegetables, Red Wine Jus

PEPPERED LOIN OF VENISON

Braised Radicchio, Potato Terrine, Butternut Squash Purée, Juniper & Red Wine Jus

PAN FRIED SALMON

Pomme Anna, Garden Pea Purée, Buttered Kale, Chive Beurre Blanc

BUTTERNUT SQUASH RAVIOLI (v)

Buttered Kale, Goat's Cheese Velouté

TO INDULGE

SWEET TOGETHERNESS TO SHARE (v)

Dark Chocolate Tart, Peanut Butter Parfait, Warm Blondie

PECAN PIE (v)

Salted Caramel Ice Cream

RHUBARB CRUMBLE (v)

Pistachio Ice Cream

SELECTION OF ENGLISH CHEESE (v)

*Shropshire Blue, Somerset Brie, Worcestershire Hop, Stinking Bishop
Grapes, Apple, Celery*

FIVE COURSES | £49.95

To include sparkling wine on arrival and a gift on the table

All items are subject to availability. Dishes may contain nuts/nut derivatives. Fish dishes may contain small bones. If you have any allergens please inform/ask a team member who will advise of the ingredients used. (V) = Vegetarian. All prices are inclusive of VAT at current rate



The
Feathers Hotel

LUDLOW