

Feathers Valentines menu | £55 Friday 14th or Saturday 15th February 2025

Amuse-bouche on arrival Courgette basil & Parmesan soup, Sage & squash arancini's

Starter

Cornish crab & chive, grapefruit, pickled cucumber, brown crab meat mayo, crostini Chicken liver parfait, chervil butter, red onion marmalade, brioche, watercress. Goat cheese herbs & lemon, roasted plum, maple glazed pecan, pea shoot salad (V)

Middle course

Butter poached Lemon Sole fillet Bon-femme, Braised fennel compote, mushrooms, Champagne cream sauce with fried leek Basil & mustard potato Gnocchi, Cavolo Nero, garlic nutmeg confit, truffle parsnip cream. (V)

Main course

Fillet of Hereford Beef Wellington, Cocotte potatoes, artichoke, cabbage, wild mushroom & truffle port sauce.

Corn fed chicken bread stuffed with corn mousse & thyme, dauphinois potato, charred corn, braised shallot, corn bur Blanc sauce.

Winter vegetable Wellington, buttered mash potatoes, artichoke, roasted shallot, sautéed cabbage, wild mushroom & roasted tomato sauce. (V)

Sweet

Baked lemon Alaska, winter berry jam, lemon curd, sponge cake & lemon gel

Chocolate & orange pave, hazelnut praline, burnt orange marmalade, hazelnut tuile

Crepe suzette's orange & lemon sugar, brandy with berries, warm Kailua syrup, Chocolate dip

Petite fours selection coffee or tea with chocolate

All items are subject to availability. Dishes may contain nuts, bones and shot. If you have any allergens, please inform a team member who will happily advise of the ingredients used. (V) = Vegetarian. All prices are inclusive of VAT at current rate.

