



VALENTINE'S DINNER

Tuesday 14th February

£39.50 PER PERSON

Smoked chicken consommé

Pan seared scallops and chorizo with a herb cream sauce

Thai crab cakes, chilli gel, cucumber ribbons and lime dressing

Sussex pressed game terrine, pickled vegetables and fig chutney

Spiced butternut squash ravioli on a fragrant couscous with a tomato sauce

~~~~~

*Venison and wild mushroom wellington, fondant potato and braised red cabbage  
with a venison jus finished with dark chocolate*

*Crispy pork belly, dauphinoise potatoes, black pudding bon bons, cauliflower puree  
and apple gel*

*Pan fried fillet of halibut served in a fish broth of baby vegetables, saffron turned  
potatoes and tiger prawns*

*Roast rack of lamb served with a cabbage and potato cake, pea puree and  
rosemary and redcurrant jus*

*Mixed risotto balls, herb risotto, tomato risotto and beetroot risotto all served on a  
tomato, chick pea and spinach ragout*

~~~~~

For dessert, especially created by our chefs, the Tottington Sharing platter

Mini treacle and pecan tart

Baked lemon cheesecake

Mini chocolate brownie

Bailey's ice cream



Coffee and homemade truffles

