

VALENTINE WEEKEND

12 and 13 February 2021

APPETISER

Potato bread with cep mushroom butter v

STARTER

Cornish crab and scallop tortellini, pickled samphire, cucumber relish and oyster velouté or Kidderton Ash goat's cheese, beetroot and pear tartare, pickled shallots, beetroot caviar, and chives GF WF v

MAIN

Iberico pork shoulder, glazed cheek, marinated BBQ sprouting broccoli, celeriac terrine and apple vinaigrette or Pearl barley and celeriac risotto, BBQ onion broth, maitake mushroom jelly, crispy shallot, lemon thyme oil v

DESSERT

Dark chocolate and milk chocolate delice, caramelised white chocolate, poached Yorkshire rhubarb v

TREAT

Raspberry meringue petit fours

£50 per person

WINE PAIRINGS

Cuvee 1821 Sparkling Rose, Italy £35

A lightly-coloured sparkling rose with a fine and seductively delicate mousse. On the palate it is soft and smooth with floral notes and a hint of almond.

Secastilla la Miranda, Garnacha Blanca white, Spain £38

Mild on the palate at first, the wine then opens up to reveal itself as voluptuous and rounded, with intense stone fruit and clean minerality.

Alma de Chile Carmenere Reserva red, Chile £25

A Carmenere of character with rich plum, cassia and prune fruit, supported by quality oak in the background

CHEESE

Yorkshire blue, Godminster cheddar and Lincolnshire poacher, crackers and homemade chutney **£10**

Can be collected or delivered to your home between 4pm and 6pm on Friday 12 February or Saturday 13 February with full reheating instructions. The meal can be cooked on Friday, Saturday for Friday collection/deliveries or Saturday and Sunday for Saturday collectionups/deliveries.

- Call us on 0114 2661233 weekdays, 9am-3pm to order
- Delivery charge of **£3** under 5 miles
- All orders are by card payments over the phone on ordering