

Valentine's Menu @ The Galley

Thursday 14th February 2019

£45.00 Per Person

4 Course Meal & Prosecco Per Person



Amuse-Bouche

Wild Mushroom, Spinach & Shallot Arancini paired with delicious Pinot Noir Reserva from Chile's Valle Central. A light fresh finished wine with bursting strawberry and raspberry flavours.

Starters

Chefs Homemade French Onion Soup (v)

Bloomer bread & Farm Butter

Chicken Liver, Port and Red Wine Pate

Apple chutney & Toasted Granary Bloomer

Herb Breaded Goats Cheese Bon Bons (v)

Pickled rainbow beetroot, confit cherry tomatoes and balsamic dressing

To share

Oven baked Camembert (v)

With cranberry compote, Crudités and toasted bloomer for dipping

Mains

Oven Roast Breast Of chicken

Wild garlic cream potatoes, sautéed savoy cabbage and bacon, with a wild mushroom sauce

Pan Seared Salmon Fillet

tender stem broccoli and spinach tagliatelle in a creamy white wine sauce

Braised Beef Feather Blade

Lyonnais potatoes, buttered vegetables and a rich port red current gravy

10oz Mature English Ribeye Steak

Cooked to your liking & served with mushroom, tomato, hand cut chips and pepper sauce

Mushroom, Spinach & Shallot Risotto (v&ve) served with fresh watercress

Desserts

Dark Chocolate & Hazelnut Delice

Dark chocolate truffle on a bourbon biscuit base topped with roasted hazelnuts with vanilla ice cream and salted caramel sauce

Wild Cherry Posset

Burnt cherry compote, toasted waffle and Chantilly cream

Trio of British Cheeses

Selection of Cheeses, Biscuits, Chutney, Grapes & Celery

To share

Assiette of Desserts

Double chocolate brownie, Lemon tart, Amaretto cheesecake, White Chocolate and raspberry Mousse, Pistachio macaroon