

# Valentine's Menu @ The Galley

Thursday 14<sup>th</sup> February 2019

£30.00 Per Person

3 Course Meal & Prosecco Per Person



## 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**

Lyonnaise 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