

# Valentines by Candlelight Dinner

14<sup>th</sup> February 2019

## To begin

White onion and celeriac soup, truffled sippets V GF

Smoked salmon mousse, prawn beignet, lemon confit marmalade GFA

Corn fed chicken & pistachio terrine, Heritage beetroot salad GF

Twice baked goats cheese soufflé, tomato salsa, Ciabatta crisps V

## Principal dishes

Breast of duck, confit leg croquette, root vegetables, blackberry jus GFA

Pan fried sea bass, crayfish, crab and butterbean stew, Jaqueline sauce GF

Wild mushroom & butternut Tortellinis, baby leeks & Mascarpone V

Beef Wellington to share, Dauphinoise potatoes, grill garnish, greens, chips

## Desserts

Fleece sharing desserts – a platter of

Passion fruit cheesecake, chocolate Gascony minted mousse, Champagne jelly, strawberry crème  
brulee

Fleece Cheeses

Selection of 6 British cheeses, sour dough crackers, quince jelly, chutney, salted butter, grapes and  
celery

## Before Bedtime

Coffee, tea or hot chocolate with home baked Hearts

Why not add a glass of dessert wine or port to finish the evening?

GFA Gluten Free Available V Vegetarian

Some of our foods contain allergens. If you suffer from a food allergy or intolerance, please speak to a member of staff for more information. Please advise service staff of any special requirements upon ordering. If you require a Vegan or Gluten Free menu – please contact us in advance – [info@thefleeceinn.co.uk](mailto:info@thefleeceinn.co.uk)