



Valentine's Evening Menu

Thursday 14th February 2018

Complimentary Glass of Prosecco on Arrival

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Olives, Bread and Dips to Nibble
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Starter

Prosciutto Crudo

*Poached Duck Egg, Asparagus, Grana Padano, Pickled Walnut
Cold Pressed Canola Oil*

Smoked Trout Mousse

*Blackberry Compote, Blackberry and Lemon Puree, Watercress Salad
Lemon and Honey Vinaigrette Blini*

Cauliflower and Almond Pana cotta – (Vegan)

Caramelised Cauliflower, Micro Salad, Olive Croutons, Raisin Couli
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Main Course

Beef Fillet

*Sweetbreads, Oxtail and Pancetta Croquette, Torched White Onion, Artichoke
Beef Dripping Crumbs, Cabernet Franc Reduction, (£3 Supplement)*

Halibut Fillet

*Tiger Prawns, Sweet Potato and Carrot Mash, Golden Beetroot, Grilled Baby Gem
Crab and Sherry Cream*

Curried Madras Puy Lentils – (Vegan)

*Sweet Potatoes, Chick Pea, Coriander, Onion Bhajis
Soya Yoghurt*
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Dessert

Baked Chocolate Tart

Strawberry Eclair, Pistachio Clotted Cream, Chocolate Sauce
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£35 per head

Reservations required.

Your choice of Main Course and Starter can be chosen on the night.

Vegan option for the dessert is available on request.

Reservations 6:30pm and 8:30pm

For reservations please call 01763 287246 or email ivan@thefoxandduck.co.uk