

# The Hunting Lodge

## Valentines Menu - 14th February

£40 per person

Glass of Prosecco on Arrival

### STARTERS

Grilled Asparagus, Poached Hen Egg & Crispy Pancetta. Beurre Blanc. (gf)

Confit Duck Leg, Hoi Sin, Cucumber Dressing & Toasts. (ga)

Pan Fried Scallops, Saffron, Spring Onion & Devon Crab Risotto. (£4 Supplement) (gf)

Camembert to Share, Crudites, Chutneys, Fresh Baked Bread & Flavoured Butters. (v, ga)

Minature Pig Cheek Pie, Creamed Potatoes & Red Wine Jus.

### MAINS

To Share, Wild Mushroom & Truffle Stuffed Chicken Crown.  
With Thyme Baked Potatoes, Roasted Root Veg & Red wine Jus. (gf)

To Share, 16oz Chateaubriand, Confit Plum Tomato, Flat Field Mushroom,  
Parmesan & Chive Gratin Potatoes & Diane Sauce. (£10 Supplement) (gf)

Pan Seared 8oz Sirloin Steak, Thyme & Parmentier Potatoes,  
Buttered Tenderstem Broccoli & Stilton Cream. (gf)

Pan Fried Salmon Fillet, Pesto Creamed Potatoes,  
Grilled Asparagus & Roasted Tomato & Garlic Dressing. (gf)

Roasted Heritage Beetroot & Goats Cheese Crumble,  
Sweet Potato Fondant & Walnut Cream. (v)

Pan Roasted Barbury Duck Breast, Caramelised Red Cabbage,  
Dauphinoise Potatoes & Blackcurrant Jus. (gf)

### DESSERTS

Warm Dark & White Chocolate Sharer. Dipping Fruits & Marshmallows.  
Selection of Shortbread & Ganaches. (ga)

Mango Parfait, Coconut Crumb, Baby Meringues & Rum Syrup. (gf)

White Chocolate & Raspberry Blondie, Raspberry Sorbet, Fruit Coulis.

Selection of Cheeses, Chutneys & Biscuits, Quince Jelly, Grapes & Celery.

Selection of Ice Creams & Sorbets.

All of our food is freshly prepared and cooked to order on site, if you have any allergies please inform/ask a member of staff who will advise of all ingredients used.

(g) = Gluten Free (vg) = Vegetarian (ve) = Vegan (gf) = Gluten Free (ga) = Gluten Adaptable