

BROWNS

L A N E

Valentines 2018

Starters

Crab tortellini, lobster bisque and braised fennel

Sundried tomato and mozzarella arancini, baked red pepper pesto (V)

Smoked duck and orange salad balsamic roasted figs

Broccoli soup, topped with a stilton fritter

Chicken kromeskies, chicken wrapped in smoked bacon and fried in a lightly spiced beer batter served with garlic and chive aioli

Sorbet

Limoncello sorbet

Main

Roasted pork tender loin, dauphinoise potato, black pudding croquets, pear puree and a Perry sauce

Oven baked cod, Provençal mussel, clam and tiger prawn stew

16oz Fillet of Beef to share, triple cooked chips, mushroom duxelle stuffed roasted tomato, peppercorn sauce, Dianne sauce, crispy onion rings (£5 supplement per person)

Wild mushroom and tarragon wellington, hassle back potato and a herb cream (v)

Pan roast lamb rump, champ potato, salt baked celeriac, roasted carrots, lamb jus

Dessert

Banana and pecan titan, banana geleto

Passion fruit and white chocolate delice, toasted coconut, coconut macaroon

Caramel apple crumble trifle

Chocolate fondant, black cherry ice cream, brandy poached cherries

Cropwell bishop Stilton, Rutland red, Lincolnshire poacher and Somerset Brie Cheese board served with grapes, celery, biscuits and chutney (£3 supplement)

Coffee and petit fours

Five courses - £35 per person