

Riverside Restaurant

A VALENTINE SPECIAL MENU



TO START

Cream of celeriac soup with black truffle oil and onion bread

Crispy pancetta with seared queen scallops, frezzy pea shoots and carrot purée

Scottish mussels with lobster bisque, rouille and parmesan

Méli mélo of beetroot carpaccio, pickled apple, sakura cress, maple & walnut dressing

TO FOLLOW

Granité Champagne

MAIN COURSE

Slow cooked duck leg port jus, wilted spinach and celeriac puree

Crispy pork belly with dauphinoise potatoes, salsify beignet and girolle sauce

Fazzoletti pasta with roasted tomato compote, purple pesto and grilled goat cheese

Pan roasted Coley on courgette tagliatelle, tempura baby squid and sauce vierge

TO FINISH

Chocolate fondant with clotted cream ice cream

Lemon tart with baby meringue and mango mascarpone

Pear and treacle steam pudding with crème anglaise

Classic Crème Bruleé with poached rhubarb and a light tuile Biscuit

£29.50 per person

To book please call 01223 328559