

S O F T L E Y S
Valentines Day
DINNER MENU

5 Courses
£65pp

Pre Starter

Cauliflower and Celeriac Veloute,
Crispy bacon and Sage.

Starters

Ham Hock Terrine
with piccalilli and melba toast.

Smoked salmon with prawns,
lemon and caper dressing.

Melon, mandarin sorbet, orange segments
cointreau syrup. (v)

Whole baked Camembert,
red onion chutney, warm baked baguette (To Share) (v)

Main Courses

Poached Halibut,
Roasted tenderstem broccoli, smoked paprika butter, sauteed potatoes.

Cornfed Chicken Breast, tarragon risotto,
crispy pancetta, sauteed mushrooms.

Goats cheese, sun blushed tomato and spinach wellington, balsamic and
basil dressing, dauphinoise potatoes. (v)

Herb crusted rack of lamb, crushed new potatoes,
pea puree, red wine gravy.

16oz Chateaubriand, peppercorn sauce, hand cut chips
slow roasted cherry tomatoes and rocket salad. (To Share)

Pre Dessert

Lemon Sorbet

Dessert

Cointreau and sultana brioche bread and butter pudding,
vanilla ice cream or custard .

Mixed berry Cheesecake, Fresh berry coulis,
and honeycomb.

Brie, Cheddar and Stilton, Cheese biscuits,
celery and grapes, onion chutney.

Trio of Chocolate (To Share)

Mini Melting White Chocolate Sphere, Salted Caramel Sauce
Chocolate brownie

Mint Chocolate Chip Ice cream.

PLEASE NOTE A £25PP DEPOSIT IS REQUIRED TO SECURE THE BOOKING AND ALL TABLES
ARE ALLOCATED FOR A 2 HOUR TIME SLOT