



# Valentine's Menu

## STARTER

***Spiced Roast Carrot, Coriander and Coconut Soup***

*Honey Crème Fraiche*

***Roast Chicken and Ham Winter Cabbage Terrine***

*Watercress Mustard Dressing, Brioche Toast*

***Smoked Scottish Salmon, Caper and Dill Tart***

*Lemon Dressed Salad Leaves*

***Mezze*** 

*Hummus, Harisa, Toasted Chickpeas, Rocket, Charred Flat Bread*

## MAIN COURSE

***Roast Pork Steak***

*Parmesan and Sage Topping, Braised Red Cabbage, Roast Garlic and Shallot Jus*

***Breast of Roast Chicken***

*Filled with Wild Mushroom and Tarragon Mousse, Kale,  
Roast Carrots, Wild Mushroom Sauce*

***Roast Fillet of Cod***

*Sauteed Leeks, Clam, Preserved Lemon and Chive Gnocchi*

***Slow Cooked Blade of British Beef***

*Roast Shallots, Glazed Winter Parsnips, Bourguignon Sauce*

***Roast Butternut Squash Risotto*** 

*Wilted Spinach, Vegan Parmesan, Sweet Potato Falafel*

***Main Course Dishes are accompanied by  
Roast Wedged New Potatoes, Savoy Cabbage, Leeks and Peas***



# Valentine's Menu

## DESSERT

### **Dark and White Chocolate Mousse**

*Caramel Sauce, White Chocolate Ice Cream*

### **Lemon Charlotte**

*Raspberry Compote, Orange Sorbet*

### **Cheese and Biscuits**

*Grapes, Celery and Chutney*

### **Gluten Free and Vegan Blackcurrant Crumble**

*Seasonal Fruits, Vegan Ice Cream*

### **Ice Cream and Sorbets**



**Non-resident Dinner - £38.95 per person**

**Please contact [reservations@ardencote.com](mailto:reservations@ardencote.com) to book a table.**

*All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not always include all ingredients. If you have a food allergy, please inform your server before ordering. Product specification sheets are also available to customers and can be found behind the Bar.*

