



GORSE HILL

Surrey

## Valentines Menu

### STARTERS

Roasted Red Pepper & Sweet Potato Soup

With sour cream and heart shaped croutons (GF, NF, V) (DF, Vg optional)

Tian of Atlantic Prawns & Avocado

With micro amaranth & bloody Mary sauce (GF, NF)

Prosciutto Ham and Honey Glazed Figs

With radicchio, sweet balsamic glaze, and pomegranate molasses (GF, DF, NF)

Pickled Strawberry & Heirloom Tomato Salad

With radicchios, crumbled feta cheese, pomegranate, and toasted pumpkin seeds (GF, NF, V) (Vg optional)

### MAIN COURSES

Redcurrant Glazed Confit Duck Leg

With slow braised red cabbage, dauphinoise potatoes, steamed green vegetables & a rich redcurrant jus (GF, NF)

Port & Madeira Roasted Chicken Breast

With caramelised shallots and green beans, creamy mashed potatoes & a rich porcini mushroom Madeira sauce (GF, NF)

Thai Style Salmon Fillet in Filo Pastry

With sauteed pak choi, Thai basil & coconut curry, toasted peanuts and cucumber chilli slaw (DF, NF)

Beetroot Tagliatelle

With roasted Mediterranean vegetables, creamed beetroot puree, dressed rocket salad and Italian hard cheese (V) (DF, Vg optional)

### DESSERTS & CHEESE

Valentines Sundae

With marshmallows, strawberry ice cream, crumbled chocolate mud cake & fresh berries (V) (Vg optional)

Forest Red Berry Cheesecake

With strawberry salsa and micro mint (NF, V)

Trio of British Farmhouse Cheeses

With biscuits, red grapes, celery, apricots, and cherries (GF optional)

Raspberry Crème Brulée

With shortbread biscuit, chocolate dipped strawberries and edible flowers (NF)

£45.00 per person

Please advise your server if you suffer from any food allergies.

All bookings will be subject to a discretionary service charge of 12.5% of the final bill. Please contact your server if you have any queries.