



Enjoy the Music with  
Martin Boucher  
from  
7.30pm

## *The Amberwood* *Valentine Dinner Menu*

*Watercress & Gruyere Cheese Soup (v)*  
*Finished with Croutons & Served with Crusty Bread*

### *Smoked Duck Salad*

*Warm Smoked Duck slices on a mixed leaf Salad & Drizzled with a Strawberry Balsamic Reduction*

### *Butternut Squash & Roasted Red Pepper Pate (v)*

*Offered with Bruschetta Toast & mild Tomato Salsa*

### *Carpaccio of Fresh Tuna*

*Dressed with a Smoked Anchovies, Parmesan Shavings and a Citrus Drizzle*



### *Tipsy Pheasant Breast (af)*

*Slow braised Pheasant Breasts & Pancetta Lardons in a Cider & Calvados Casserole*  
*Served with a Selection of Potatoes & a Fresh Seasonal Vegetables*

### *Fillet Beef, Sweet Red Pepper & Wild Mushroom Stroganoff (af)*

*Sautéed and bound in a Traditional Dijon, Cream & Brandy Stroganoff Sauce*  
*Served with Steamed Red & White Rice & Fine Green Beans*

### *Best End Lamb Cutlets (af)*

*Char-grilled and Served on Dauphinoise Potatoes with Red Currant Jelly*  
*Offered with a Selection of Fresh Seasonal Vegetables*

### *Lobster Cobb Salad*

*A Salad of Lobster, Flaked Smoked Salmon, Avocado, Hard Boiled Egg,*  
*Crispy Bacon Crumbs with Ripe Tomatoes and Baby Gem Hearts, Watercress and Crunchy Croûtons*

### *Stuffed Pasta Duo (v)*

*Asparagus Tortelloni & Four Cheese Ravioli Hearts*  
*Coated in a Creamy White Wine sauce and dressed with Petit Pois & Asparagus Tips*  
*served with Garlic Bread Slices*

**£30 pp**

**All Prices Include VAT**

**Service Not Included**



### *Red Berry Eton Mess*

*Fresh Raspberries, Strawberries & Crushed Meringue*  
*Stirred into Luscious Chantilly Cream*

### *Gin Fizz & Lime Cheesecake*

*Served with Elderflower Sorbet*

### *Warm Heart Waffle Stack*

*with Salted Caramel Ice-Cream drizzled with*  
*Bailey Liquor & Chocolate Sauce*

### *Cheese Platter with Celery Nuts & Grapes*



### *Fresh Filter Coffee & Chocolate Selection*