



# THE GREY GOOSE

## VALENTINES DAY MENU

£50.00

### ON ARRIVAL

A Glass Of Champagne

### STARTERS

Pan Seared King Scallops, Pea Puree & Black Pudding Crumb  
Crispy Pork Belly Scotch Egg, Textures Of Shallots, Crisp Puree & Roasted  
Colston Bassett Blue Cheese Souffle, Waldorf Salad & Sultana Puree  
Duck Liver Parfait, Drunken Sultanas, Toasted Brioche & Garden Chutney

### MAIN COURSE

Cous Cous Filled Aubergine (V)  
Ratatouille, Grilled Goats Cheese, Basil & Pesto Salad  
Poached Monkfish, Saffron, Lobster & Pea Ravioli, Lemon & Champagne Butter Sauce, Wilted Spinach  
Pan Fried Chicken Breast Wrapped In Parma Ham, Truffle Mash Potato, Sunblushed Tomato, Rocket  
Pesto Dressing  
Prime Aged Fillet Of Beef Wellington, Braised Red Cabbage, Dauphoise Potatoes & Red Wine Jus

### DESSERT

Assiette Of Desserts To Share (Chefs Selection)  
Or  
Grey Goose Cheese Board  
Selection Of British Cheeses, With Chutney, Candied Nuts, Celery, Biscuits