

Blossoms

RUTLAND LAKESIDE DINING

VALENTINE'S DAY DINNER

Set Menu £69pp | Served 6:30 – 10:30pm

Nibbles & Bread - To Share

***Hambleton Bakery Sourdough & Fennel Butter, Mushroom & Sage Consommé,
Olives & Quail Scotch Eggs with Beetroot Ketchup***

Starters

Game Terrine

(venison, boar, pheasant and wood pigeon) with bullshot jelly, pickled cauliflower, toasted brioche & chicken fat butter

British Mussels

cooked in a cider cream with fennel leaf, crispy capers & fresh bread

Cheese Fondue, Vegetables & Toast - To Share

with a selection of bread, comté cheese, gruyère & oglefield fondue & crudités

Goat's Curd, Roasted Pear & Endive

with caramelised walnuts, orange, honey & mustard dressing

Mains

Lavinton Lamb Cutlet, Sausage & Braised Leg

with hispi cabbage, creamy mash with rosemary & madeira lamb juices

Cornish Brill Poached in Lemon Butter

with grilled spring onions, leek & barley risotto with a champagne & chervil sauce

Confit Jerusalem Artichokes & Potato Dumplings

with broccoli pesto, toasted hazelnuts & poached hen's egg

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Beef Short Rib

with mushroom fricassee, koffmann french fries & watercress

Desserts

Classic Apple Tart Tatin - To Share

with vanilla ice cream

Yorkshire Rhubarb & Custard Mille-Feuille

with pistachio ice cream & ginger crumble

Hot Chocolate Fondant

with cardamom ice cream & white cookie crumb

Selection of Three British Cheeses with Chutney & Crackers

mrs temple's blue, baron bigod & lincolnshire poacher

Please inform staff of any dietary restrictions or allergies when ordering. This is a sample menu, subject to change.

A discretionary service charge of 12.5% will be added to your bill.