

The Wheatsheaf Inn

*Candlelit
Valentines
Dinner*

Thursday 14th February
Evening service

Service times
7.00pm- 9.30pm

On arrival

Glass of Prosecco

Selection of home made breads with butter, olive oil & balsamic vinegar

Starters

Pan seared pigeon breast with red cabbage puree, watercress, pear & stilton salad

Panko coated squid ring, tempura mediterranean prawn & king scallop with remoulade

Saute asparagus, fennel & spring onion on toasted ciabatta, topped with poached egg & warmed vinaigrette

Cream of tomato soup garnished with truffle oil croutons

Main Courses

Traditional beef wellington with a rich port sauce,
tarragon & garlic roasted new potatoes & fine beans
(£1.50 supplement)

Pan roasted chicken breast on a white wine, asparagus
& morel mushroom sauce. Served with minted new
potatoes & savoy cabbage with smoked bacon.

Grilled sea bass fillets on a crab & spinach linguine
with thermidor sauce

Lamb cooked two ways- Herb crusted two bone rack,
and slow braised shoulder with redcurrant gravy,
rosemary & honey roasted root vegetables &
dauphinois potatoes
(£1.50 supplement)

Spinach, sundried tomato & feta in a filo pastry case.
Served with chilli humous & a rocket, pine nut &
smoked beetroot salad

For Dessert

Dark chocolate & salted caramel mousse with
chantilly cream & shortbread
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Passionfruit & coconut pannacotta with mango
coulis
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Traditional coffee & tia maria tiramisu

Strawberry tartlet with creme patissiere filling,
topped with clotted cream

To finish

Coffee or tea with chocolate truffle

Two courses £27.50 Three courses £32.00