

Squires

Valentines Menu 2019

Glass of Champagne on arrival



Tempura Tiger Prawn, Achill Island Smoked Salmon
Charlotte Potato, Spring Onion & Broad Beans, Citrus Miso

Barbeque Glazed Norfolk Quail Breast
Pickled Radish Salad, Coriander Yoghurt

Smoked Duck Terrine, Beetroot puree
Endive, Charred Orange, Orange gel & Sour Dough Toast

Sautéed Wild Mushrooms & Truffle
Artichoke Hearts, Wild Rocket & Pesto, Shaved Grana Padano Parmesan (v)



Seared Fillet of Turbot, Lobster Ragout
Crushed New Potatoes, Tenderstem Broccoli, Samphire & Lobster Bisque

Pan Fried Fillet of Beef, Smoked Paprika Potato Cubes
Sautéed Chanterelles, Pearl Onions & caramelised Pancetta lardons, Truffle jus

Pan Roasted Corn fed Chicken Supreme
Creamed Leeks, Braised Fondant Potato, Thyme jus
Medley of Chargrilled Vegetables, Mozzarella in Filo
Buttered Tenderstem, Roasted Tomato & Basil sauce (v)



Pavlova Heart
Vanilla scented Chantilly, Raspberry salsa, Raspberry crunch, White Chocolate Ice cream

Passion Fruit Crème Brulee
Crystalized Fruits, Tuille, Blueberry Sorbet

Chocolate Ganache & Caramel Bead
Rose Water gel, Chocolate Shards, Gold leaf, Kirsch Cherry Sorbet

Selection of Local Cheeses
Savoury biscuits, celery shavings, pear & fig chutney



Tea, Coffee & Petit Fours

£52.00 per person

Some dishes may contain nuts or traces of nut oils.

We cannot guarantee any of the wild game is totally free of lead shot.

All the dishes on the menu are inclusive of VAT.

We try and use sustainable fish wherever possible.

A 10% discretionary service charge is added to all bills. Gratuities are paid directly to staff.

If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before ordering your meal.