

# EAST LODGE

HOTEL | RESTAURANT | EXCLUSIVE USE

## VALENTINE'S MENU 2020

Join us at East Lodge for this special evening. Enjoy complimentary Champagne and canapés as you relax before dinner

### STARTERS

- Butternut squash soup with toasted pumpkin seeds and croutons
- Tasting of salmon: cured, smoked, mousse and poached with pickled cucumber, relish and soda bread
- Pan roasted scallop with black pudding, Granny Smith apple and crispy pancetta
- Goats cheese bavarois with textures of beetroot and Parmesan crisp

### LEMON SORBET WITH LEMON AND BASIL GRANITA

### MAIN COURSES

- Prime Derbyshire beef fillet with Ox cheek, pomme anna, roasted shallot, confit mushroom and red wine sauce
- Assiette of pork: fillet, belly, braised shoulder and black pudding with creamed mash, roast apple and cider and wholegrain mustard sauce
- Pan fried stonebass with white bean and chorizo cassoulet and roasted tomatoes
- Roasted cauliflower steak with Moroccan cous-cous, cauliflower purée and lemon butter dressing

### DESSERTS

- Rhubarb and cardamom parfait with blood orange compote, spiced ginger cake, orange meringue and rhubarb tuile
- Vanilla and passionfruit cheesecake with tropical fruit, roast pineapple and passionfruit sorbet
- Dark chocolate and orange delice, candied orange, toasted hazelnut and hazelnut ice cream
- Selection of ice cream and sorbets with shortbread hearts
- "Cheese slate to share": Farmhouse cheese selection, savoury biscuits, grapes celery and homemade chutney

### COFFEE AND CHOCOLATES

£60.00 per person

Menu items may change. Please advise our staff of any allergies