

# Oakwood Hall Valentines Menu

## 5 Course Dinner £28

**Amuse Bouche & Freshly Baked Roll**

### Starters

**White Wine Risotto,**

Parmesan Crisp, Truffle Dressing (V)

**Seared King Scallop,**

Apple, Celeriac Remoulade & Toasted Hazelnut

**Chicken Mousse,**

Black Pudding Bonbon, Piccalilli Flavours

**Poached Hens Egg,**

Asparagus's 3 Ways (Pickled, Buttered, Mayo), Parma-Ham

### Mains

**Pan Fried Duck Breast,**

Confit Duck Leg, Dauphinoise Potato, Baby Leak, Kirsch Cherry Jus

**Sea Bass Fillet,**

Potato Rosti, Baby Spinach, Artichoke Puree, Thyme Roasted Cherry Tomato

**Roast Chicken Breast,**

Fondant Potato, Black Garlic, Bread Bean, Courgette Fricassee, Truffle Jus

**Tender-Stem Broccoli,**

Polenta Cake, Olive Tapenade, Roasted Garlic Puree (V)

### Dessert to Share

(All of The Below)

Chocolate & Orange Tart, Pistachio Cake

Vanilla & Passion Fruit Mousse, Mango Textures

Rhubarb Cannelloni, Roasted Fig

**Freshly Filtered Coffee & Homemade Petit fours**

***\*Dinner Bed & Breakfast plus a Bottle of Sparkling Wine - £150 per couple\****

***To make a reservation please call (01274) 564123 / 563569 or E-mail: [info@oakwoodhall.co.uk](mailto:info@oakwoodhall.co.uk)***