

Farndon Boathouse

Sunday Sessions Valentines Menu

3 Courses £22.50

Starts

'Mushrooms on Toast' – Tarragon, Parsley, Cream, Toasted Ciabatta, Truffle oil, Shaved Parmesan (v*)

The Mussel Pot' Fresh Scottish Mussels Cooked in a Cream, Smoked Bacon & Leek Sauce with White Wine & Homemade Bread (GF*)

Roast Red Pepper, Tomato & Basil Pesto Soup – Homemade Bread (v) (GF*)

Hoi Sin Duck Spring Roll, Asian Vegetables – Sticky Soy & Plum Sauce

Goats Cheese Mousse with Turnip Remoulade, Poached Cranberries & Pickled Walnut Jelly & Smoked Almonds (v)

Smoked Haddock Rarebit on a Crispy Rosti Potato – Hollandaise Sauce

Mains

Crisp Skinned Chicken Supreme with Potato Terrine, Crispy Ham, Confit Garlic, Peas & Jus Roti (GF)

Slow Cooked Duck Leg with Confit Jerusalem Artichokes, Buttered White Cabbage & Carrots, Fondant Potato - Jus (GF*)

Pan Fried Salmon Fillet, Purple Sprouting Broccoli & Peas, Fresh Cockles & Café de Paris Butter

Char Grilled Pork Cutlet with Creamed Mash, Honey Roast Baby Parsnip, Carrot Puree & Port Jus

8oz Rump Steak served with Roasted Vine Tomato, Grilled Field Mushroom, Homemade Triple Cooked Fat Chips and Peppercorn Sauce

'Fish 'n' Chips' – Large Fresh Haddock Fillet, Beer Batter, Fat Chips, Minted Marrowfat Peas & Tartar Sauce

Braised Pearl Barley Risotto with Ceps, Leeks & Soft Herbs – Creamed Goats Curd – Crispy Sage & Pecorino – Roast Tomatoes (v)

Desserts

Forced Rhubarb & Custard Posset

Boat House Chocolate Plate to Share

(Rich Chocolate Pave, White Chocolate Ice Cream, Milk Chocolate Marquise & Pistachio Macaroon)

Cropwell Bishop Stilton Parfait Wrapped in Cured Ham, Pickled Walnuts, Black Grapes & Oat Crackers – Onion Chutney