



THE WYCLIFFE
HOTEL | RESTAURANT

VALENTINE'S DINNER MENU 2020

Pre-Starter

Goat's cheese and beetroot filled girasole pasta, with shallots, cream & mushroom reduction

Starters

Smoked salmon vol aux vent with hollandaise sauce

Scallops served with lime, mayonnaise & cucumber and accompanied by a toasted potato cake

Ham hock terrine with piccalilli sauce and toasted soda bread

Roasted pear and Roquefort cheese, rocket leaves, pink champagne & pear coulis, pickled cabbage and walnut

Roasted red pepper & tomato soup topped with goat's cheese foam and black pepper biscotti

Mains

Duck breast with caramelised orange and Grand Marnier, served with fondant potato

French ragout de poisson du mer and lobster bisque: sea food and lobster French stew

Best end of lamb with a herb crust, served with tomato confit and lamb jus

8oz sirloin steak, spicy bernaise sauce, served with chips, tomato and mushrooms

Courgette cannellone, filled with chickpea & aubergine & red pepper puree

Desserts

Strawberry ripple cheesecake with chocolate sauce and mixed berries

Choux bun with strawberry mousse filling and mini macaroons

Mango frozen souffle with Coral tuille, coconut and lime creme anglaise

Chocolate fondant, passion fruit sorbet, chocolate disc & passion fruit

Cheese and biscuits platter with onion and apple chutney