

# SECKFORD HALL HOTEL & SPA

## Valentines Sample Menu

### STARTERS

**Tempura Cod Cheeks** with Pea & Mint Pannacotta, Pea Shoots, Sea Salt and Vinegar Scraps

**Smoked Ham Hock Terrine** with Pineapple Chutney, English Mustard Butter and Toasted Sourdough

**Roasted Butternut Squash, Toasted Pinenuts, Garlic Croutons and Rocket Salad** with a Pesto Dressing

#### For the two of you to share

Baked Camembert, Honey Roasted Figs, Celery, Crispy Focaccia and apricot & ginger Chutney

### MAIN COURSE

**Beef Medallions** with Braised brisket Bon Bon, Watercress Mashed Potato, Sticky Braised Red Cabbage, kale and Port Reduction

**Marinated Pork Fillet**, Braised Pork Belly, Parsnip Puree, Crushed New Potatoes, Baby Carrots and Sauce Robert

**Curry Spiced Hake** with Carrot Puree, Cauliflower Bhaji, Wilted Baby Spinach Samphire and Preserved Lemon

**Aubergine, Freekeh and Cashew Tagine** with Cucumber and Mint Riata and Flat Bread

### DESSERTS

**Vanilla & Pistachio Panna Cotta**, Hazelnut Praline, Almond Chocolate Soil, Salted Caramel and Honeycomb

**Glazed Lemon Tart** with strawberries, poached rhubarb, Torched Italian Meringue and Ginger Crumb

**Selection of British Cheese and Biscuits** with Chutney, Grapes, Celery and Whisky Honey

#### For the two of you to share

Caramel Chocolate Fondue with Marshmallow, Brownie, Shortbread and Tropical Fruit