

Haighton Manor

Valentines Set Menu

£49.95 per person

Starters

Baked camembert, truffle honey, walnuts, rosemary, focaccia croutes (v) 846 kcal

Pulled beef croquette, horseradish cream, black garlic, caramelised onion (gf) 407 kcal

Basil pannacotta, heritage tomato salad, gazpacho dressing (vg) 327 kcal

Smoked salmon, horseradish cream, cucumber and gin jelly, (gf) 216 kcal

Tempura king prawns, caper mayonnaise, cucumber, samphire salad (gf) 374 kcal

Mains

Lemon sole fillet, chervil and dill mousse, saffron potatoes, samphire, Veronique sauce (gf) 670 kcal

Pan fried chicken breast, wild mushroom, truffle arancini, celeriac cream, Madeira sauce (gf) 768 kcal

Pumpkin and sage tortellini, garlic roasted baby courgettes, toasted seeds, sun blush tomatoes (vg) 382 kcal

Slow roasted duck leg, fondant potato, roast shallot, orange purée (gf) 1005 kcal

8oz dry-aged sirloin steak, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries
(supplement £7.50 (gf) 1317 kcal)

Puddings and Cheese

Warm dark chocolate fondant, chocolate sauce, salted caramel ice cream (v, gf) 767 kcal

Prosecco and passion fruit trifle (vg) 481 kcal

Caramelised apple tart tatin, vanilla ice cream, Calvados toffee sauce (v) 583 kcal

Crème brûlée, shortbread (v, gf) 872 kcal

Selection of British Cheese, spiced apricot chutney, biscuits 525 kcal



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

Haighton Manor - www.haightonmanorpub.co.uk - 01772 706 350