

Valentines at The Duke of Oxford

3 Courses £39.00

Starters

Cherrywood Smoked Duck

Onion Petals, Poached Fig and Pomegranate Syrup

Ricotta, Pine Nut and Spinach Parcel (V)

Mango and Chilli Salsa

Smoked Salmon & Prawn Roulade

Toasted Sesame Croutes

Mains

Chateaubriand (to share) £4 suppliment per person

Triple Cooked Chips, Hand Battered Onion Rings, Grilled Beef Tomato

Choose: Peppercorn or Red Wine & Stilton Sauce

Langoustine Risotto

Pan Fried Langoustine on Saffron, Lemon & Herb Risotto,

Parmesan Tuille

Wild Mushroom Pithivier (V)

Potato Duchess, Vegetable Selection, Creamy Mushroom Sauce

Desserts

Raspberry Mille Feuille

Pastry Layers, Crème Patisserie, Fresh Raspberries, Raspberry Coulis

Crème Brulée

Lemon Macron, Pistachio Cream, Chocolate Cremeaux

White Chocolate, Cointreau and Orange Torte

Orange Glaze