

## CHENEY ARMS VALENTINES MENU

MONDAY 14<sup>TH</sup> FEBRUARY 2022

*Price includes a welcoming glass of prosecco on arrival*

### STARTERS

*Sautéed wild mushroom ragout with fresh herbs  
served on chargrilled bruschetta (v)*

*Warm goats cheese tart with caramelised onion  
served with a dressed baby leaf salad (v)*

*Pan fried scallops & black pudding  
served on a cauliflower puree with sage burnt butter*

*Authentic Spanish Jamon croquettes served with aioli & chilli sauce*

*Sliced venison caparccio served with a blue cheese dressing  
and baby salad leaves (GF)*

### MAINS

*Panfried halibut, beurre blanc  
served with saute leeks & crispy Rosemary roast potatoes (GF)*

*Boned & rolled chicken  
served on an asparagus & mushroom risotto (GF)*

*Lamb shoulder, slow 8 hour braise with olives, garlic, rosemary  
Served with a mint, feta & cucumber salad, crispy Rosemary roast potatoes (GF)*

*Cheney homemade pie, beef & smoked oysters,  
served with mash & tenderstem broccoli*

*Cauliflower & red pepper curry on coconut rice served with  
pappadoms & chutney (vegan & GF)*

### DESSERTS

*Lemon tart, vanilla bean ice cream (v)*

*Eton mess sundae, strawberries, cream, meringue, vanilla & strawberry ice cream,  
strawberry sauce, wafer (v, GF)*

*Sticky toffee pudding, caramel sauce & vanilla bean ice cream (v, GF)*

*Caramelised, chocolate crème brulee with poached pears & cream (v)*

*Selection of cheese & biscuits, grapes, chutney, butter (v)*

*3 Courses - £35 per person - bookings essential*