

THE
MONTFORT
at Stanbridge Earls

*Valentine's
Dinner*

Amuse bouche

Charred broccoli, artichoke puree, confit egg yolk, smoked hazelnuts, brown butter hollandaise

Scallop ravioli, lobster bisque, alliums, samphire

Fillet of seabass, pomme puree, confit leeks, red wine poached salsify, champagne butter sauce

12 hour cooked blade of beef, mac 'n' cheese croquette, barbequed cauliflower, bone marrow jus

Salt baked celeriac, burnt apple, cep, kale, almond, caper & parsley noisette

Roast Goosnargh duck crown, confit leg hotpot, charred cabbage, parsnips, pink peppercorn sauce (for two to share, supplement £5 per person)

Rhubarb souffle, clotted cream custard, blood orange sorbet

£38.00 per person

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.