

VALENTINE'S MENU

AT THE CB INN

SUNDAY 14TH FEBRUARY 2010

Kir Royale

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Carpaccio of mackerel with soy sauce pickled shitake mushrooms and
white radish

Celeriac chowder with Yorkshire blue cheese pithivier

Ballotine of free range goose with grape and almond salad

Oxtail fritters with red onion confit and tomato fondue

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Slow roast belly of pork with pork cheeks, braised red cabbage, butternut
squash puree and port sauce

Fillet of sea bream with Scotch broth and homemade black pudding

Fillet of hare with jugged hare ravioli kale and dauphinoise potatoes

Tatin of red onion with roast salsify spinach and wild mushrooms

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Peanut butter parfait with green apple jelly

White chocolate tart with lime and fromage frais sorbet

Poached pear with sable biscuit and spiced red wine sabayon

Steamed rhubarb sponge with confit rhubarb and crème anglaise

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Coffee & shortbread hearts

£27.00 per person

(Booking Essential)

For further information or to make a reservation please call

The CB Inn on 01748 884567