

THE GRANARY

Brasserie

VALENTINES MENU

14th & 15th February 6:30pm – 9:30pm

Appetiser

Welsh rarebit bon bon, pickled red onion and cress (V)

Starters

Confit duck and sun dried tomato ballotine, celeriac remoulade,
shallot marmalade, frisse, cucumber
Tempura battered cauliflower, saffron aioli, watercress, curried pea salad (V)
Searcys smoked salmon and watercress crème brulee, salt baked beetroot, dill
Pressed chicken, tarragon and parma ham terrine, pickled wild mushrooms,
caramelised onion and tomato relish, focaccia crisp

Main courses

Sirloin of beef, sautéed mushrooms, dried plum tomato, old English style onion rings,
caramelised onion puree, kalets, horseradish mash, jus
Confit pork belly, wholegrain mustard, smoked bacon beans, hash brown, charred asparagus,
sweetcorn, apple jus
Ling leek wrapped with black olive tapenade, pressed buttered potatoes,
shrimp and tomato dressing
Butternut, spinach and goats cheese ballotine, parmentier potatoes, tenderstem broccoli, chervil
cream sauce (V)

Desserts

Warm chocolate fondant, toasted marshmallows, blood orange ice cream
Millionaire's cheesecake, praline ice cream, raspberry gel, iced raspberries
Strawberry and white chocolate dome, balsamic peppered strawberries,
strawberry rippled tarragon ice cream
Sharing plate – mini doughnuts, popcorn ice cream, passion fruit curd,
white chocolate ice cream balls, candyfloss

£39 per person

Weston Park is owned and maintained by the Weston Park Foundation, a charitable trust. All proceeds from our commercial activity go towards preserving and maintaining this beautiful estate.

All prices are inclusive of VAT at 20%. Food described within this menu may contain nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a member of the team who will be pleased to discuss your needs.