

THE GRANARY

VALENTINE'S MENU

SATURDAY 11TH & TUESDAY 14TH FEBRUARY

£50 PER PERSON

STARTERS

To share: cheese fondue, salami, crudites, apples, celery, Walled Garden chutney, warm bread and crackers

Crab tian, seasoned crab meat, cucumber carpaccio, fennel and apple salad, brown crab mayonnaise

Celeriac veloute, crispy pork belly, sage crème fraiche, apple crisp

Sweetcorn and courgette fritters, beetroot, rocket, pomegranate dressing (V / Ve)

Pan-fried scallops, samphire, saffron broth, chive oil

MAINS

Buttercross 8oz sirloin steak, smoked garlic roasted Portobello mushroom and tomato, truffle and parmesan chips, peppercorn or blue cheese sauce

Parmesan crusted cod loin, chive potato cake, Walled Garden greens, lemon and caper sauce

Duck breast, confit leg croquette, braised red cabbage, pak choi, dark cherry jus

Smoked King Oyster mushroom risotto, butternut squash, sage (Ve)

PUDDINGS

To share: Chef's trio of desserts

White chocolate delice, orange gel, candied orange, chocolate shards

Lemon meringue pie, raspberry sorbet

Strawberry cheesecake, lime curd, pistachio and sorrel

Mr Moyden's handmade cheese selection, quince jelly, artisan crackers

Our **Walled Garden** produces a rich harvest of fruit, vegetables and herbs which go straight to our kitchens.

We pride ourselves on working with local artisan producers including **Mr Moyden's** handmade cheese, **Buttercross Farm**, **Swift's** artisan bakery and the **Shropshire Ice Cream** company.

All our dishes are freshly made in our kitchens daily.

Weston Park is owned by the **Weston Park Foundation**, an independent charitable trust. By dining with us you help support the work of the charity in preserving this beautiful estate.

All prices include **VAT at 20%** (V) denotes suitable for vegetarians, not suitable for vegans, cheese may not be made with vegetable rennet.

Our dishes may contain nuts or trace of nuts. All weights stated are prior to cooking.