

# *The Stumble Inn* *Valentine's Day Menu 2019*

Thursday 14<sup>TH</sup> February, Five Course Banquet, £30 a head

## Homemade Watercress & Sweet Potato Soup

A teasing taste of creamy watercress & sweet potato to tantalise those taste buds

## Duck & Blackberry Terrine

A medium coarse flavoursome pate made with duck and chicken legs with juicy blackberries, served with hot buttered toast

## Japanese Breaded Butterfly King Prawns

Whole North Atlantic king prawns breadcrumbed & deep fried served with a sweet chilli dipping sauce

## Smoked Applewood & Pear Chutney Soufflé

A twice baked soufflé with smoked applewood cheese and a pear chutney base

## Sautéed Garlic Mushrooms

Chestnut, cup & field mushrooms sautéed with garlic & herbs sat on toasted sourdough bread



## Lemon & Champagne Sorbet

Balls of lemon & champagne flavoured luxury sorbet



## Chargrilled Prime Hereford Fillet Steak Diane

A succulent fillet steak teased with a creamy Diane sauce

## Chicken Valentine

Chicken breast stuffed with cream cheese and chive, wrapped in bacon and cooked in a creamy chardonnay sauce, sat on a quenelle of creamy mash

## Moroccan Lamb Tagine

Homemade lamb tagine served with a lightly spiced apricot & coriander cous cous

## Baked Cod & Smoked Salmon

Cod fillet wrapped in smoked salmon baked to perfection, sat on a cushion of creamy mashed potato served with a parsley sauce

## Leek Fondue

Mustard short crust pastry with a creamy leek & cheese filling, topped with cheese & parsley breadcrumbs



## Stumble Sticky Toffee Pudding

Elaine's moist pudding delicately tickled with an orgasmic butterscotch sauce

## Red Rock Velvet Brownie

A marbled rich chocolate brownie & red velvet cake, with creamy frosting studded with chocolate brownie cubes, mini marshmallows & chocolate sauce

## Strawberry Eton Mess

Crunchy meringue, whipped cream and strawberry sauce is a winning combination

## Popping Bucks Fizz Cheesecake

Biscuit base topped with a popping prosecco cheesecake, lavished with pockets of orange coulis. Hand finished with a zingy orange zest glaze & gold sugar, served with a scoop of strawberry & clotted cream ice-cream

## Cheese Board & Biscuits

A selection of local cheeses served with crisp cracker biscuits



## Coffee & Petit Fours