



Valentine's Day Set Menu

£30.00 A HEAD



Chefs seasonal soup of the day, served with crusty bread (v,o)

Chicken, Cointreau & orange pate, served with granary toast and a blood orange & port compote (o)

Smoked salmon mousse (o)



Roast rack of lamb on parsley & rosemary mash with a Madeira jus, served with a selection of seasonal vegetables (g)

Pan fried fillet of beef medallions in a forest mushroom and brandy sauce, served with dauphinoise potatoes and seasonal vegetables (o)

Mushroom stroganoff, served on a bed of rice (v,o)



Rhubarb & custard panna cotta with a ginger crumble

Salted caramel chocolate fondant served with cream

Lemon & raspberry cheesecake

The menu is subject to availability, pre-booking is advised to ensure you get your chosen dish.

To make a booking, call **01509 890 320** or make an enquiry at wheatsheafinn.net/enquiry-form

Food allergies and intolerances – please speak to a member of our staff about the ingredients in your meal when placing your order.
v – suitable for vegetarians g – gluten free o – option to adapt dish to gluten free