



THE **V**ERNON

VALENTINE'S DAY  
*Menu*

COMPLEMENTARY GLASS OF  
PROSECCO ON ARRIVAL

**STARTER**

BREADED BRIE WITH SWEET CHILLI JAM (V)  
ROASTED MEATBALLS, RED PEPPER & TOMATO SAUCE,  
MELTED CHEDDAR, GARLIC BREAD (V)  
PAN-FRIED SCALLOPS, CRISPY PORK BELLY, CAULIFLOWER  
PUREE, TOASTED ALMONDS  
CREAM OF VEGETABLE SOUP, POTATO HERB CROUTON (V)

**MAINS**

GOATS CHEESE, CARAMELISED ONION, FIGS & OLIVE TART (V)  
CRAY FISH & PRAWN TAGLIATELLE, CHIVE & DILL CREAM,  
TOASTED PINE NUTS  
ROASTED DUCK BREAST, FONDANT POTATO, SAUTEED  
ASPARAGUS, CHERRY JUS  
CORNFED CHICKEN SUPREME, SAUTEED WILD MUSHROOMS,  
POTATO GNOCCHI

**DESSERTS**

BAKED VANILLA CHEESECAKE, BLACK BERRY CRUMBLE ICE CREAM  
CHEESE BOARD, HOMEMADE CHUTNEY, CELERY, GRAPES, APPLE  
LEMON POSSET, POACHED PLUMS, HOMEMADE BISCUITS  
CHOCOLATE FONDUE, FRESH FRUIT, MARSHMALLOW, HONEY COMB

**£35 FOR 3 COURSES**