

# VALENTINES

AT THE  
FAUCONBERG

Vegetarian  Vegan  Vegan option  Gluten-free  Gluten-free option

<b>Valentines Day</b> <i>Tuesday 14<sup>th</sup> February</i>	<b>Two Courses</b> <b>£65.00</b> <i>per couple</i>	<b>Includes:</b> <i>A bottle of wine</i>
	<b>Three Courses</b> <b>£75.00</b> <i>per couple</i>	

Leek and potato velouté with crusty bread and butter

Smoked haddock and leek fishcake, topped with a soft poached egg and hollandaise sauce

Chicken liver parfait, homemade chutney, and garlic crostini

Home cured Gravlax, pickled vegetable salad with chive oil

Moules marinière, garlic, chive and white wine sauce and crusty bread

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Medley of mixed seafood in a rich tomato, garlic and herb sauce served on a bed of linguini

Pan fried lambs liver and onions finished in a red wine sauce, buttered mashed potatoes and crispy streaky bacon

Wild mushroom, chicken and bacon risotto with black rice and white truffle oil

Wild mushroom risotto with black rice and white truffle oil

Thorntons pork chop, dauphinoise potato and cider jus with seasonal greens

Pan fried chicken breast, fondant potato, peppercorn sauce and seasonal greens

Pan fried 8oz Rib-eye steak, vine cherry tomatoes, mushrooms, and skinny fries (*£5 supplement for steak*)

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Champagne and raspberry panna cotta

Chocolate brownie, chocolate ice cream, fresh strawberries, strawberry gel

Cherry and almond tart served warm with clotted cream and warm cherry compote

Cheeseboard:

Wensleydale and Yorkshire Blue cheese, grapes, celery, chutney, and biscuits

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**SERVICE NOT INCLUDED, ALL TIPS GO DIRECTLY TO THE TEAM, THANK YOU.**

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