



Valentines Menu

Jerusalem Artichoke silky smooth Soup
topped with a soft poached egg & drizzled with a light vanilla & spinach foam

A marriage of Smoked Salmon & Chive Fishcake
dressed with mussels in a spiced lemon cream

Warm & cosy Roasted Apple & Ham Hock Salad
on a bed of mixed leaves with a honey & mustard glaze

Cleansing Rose Water Sorbet with chopped pistachios



Pan-fried Lemon Sole with Pancetta & a red wine beurre blanc
on lightly crushed new potatoes & a French Bean parcel

21 Day Matured Rump Steak & Béarnaise Sauce
hand cut chips, field mushroom & slow roasted vine tomatoes



Supreme Chicken Breast in a luscious Tarragon Cream Sauce
on sautéed herby new potatoes, steamed asparagus & French beans



Grilled Lamb Cutlet with a Blue Cheese Soufflé
dauphinoise potatoes & Winter Veg

Wasabi Tempura Vegetables with Miso Risotto
crispy seaweed & a sweet lime soy sauce



Spiced Rhubarb & Apple Crumble, vanilla seed custard

Chocolate Panna Cotta, clementine sauce & clotted cream

Raspberry & Passion Fruit Tart, coconut truffles

British Isles Cheese Plate, biscuits & grapes (+£2 per person)



3 Courses £21 - 4 Courses £25

All made here using fresh local produce wherever possible,
some dishes may contain nuts. Please inform us of any allergies when booking.



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