VALENTINE'S
AT SKETCHLEY GRANGE

THREE-COURSE DINNER
£40 per person

Goats Cheese, Beetroot & Green Apple Salad (V)
Aged Balsamic Glaze

Roasted Red Pepper and Vine Tomato Velouté (VG)
Toasted Croute, Pistou

Duck & Orange Parfait
Fruit Chutney, Toasted Brioche

Coquilles St Jaques (Supp £3)
Shrimp & Scallop Gratin, Gruyere, Herb & Parmesan Crumb

Coconut & Mango Chargrilled Chicken Skewers
Rainbow Slaw, Toasted Sesame Seeds

Fillet of Beef Rossini & Pulled Beef Bon Bon (Supp £5)
Dauphinoise Potatoes, Seasonal Vegetables, Demi Glaze

Roast Pork Tenderloin & Pan Fried Scallops
Truffle Potato Puree, Tender Stem Broccoli, Tarragon Cream

Vegetable Wellington (V) (VG)
Roasted Baby Potatoes, Sauteed Greens, Pomodoro Sauce

Supreme of Free Range Chicken
Potato Galette, Mushroom & Thyme Jus

Steamed Fillet of Sea Bass
Wilted Spinach, Crushed New Potatoes, Lemon & Herb Butter Sauce

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Passion Fruit Cheesecake
Raspberry Sorbet

White Chocolate & Pistachio Parfait
Raspberry Coulis, Spun Sugar

Sticky Toffee Pudding
Salted Caramel Sauce

Melting Chocolate Fondant
Praline Ice Cream, Almond Tuille

CALL 01455 251 133 OR EMAIL
INFO@SKETCHLEYGRANGEHOTEL.CO.UK TO BOOK