



AYSGARTH FALLS

4 COURSES

VALENTINE'S

£49.95 PER PERSON



Duck bon bon served on a rocket salad with pear and a warm blackberry and thyme vinaigrette

Ham hock croquette with pea purée and a poached hen's egg

French onion soup with Gruyère, parsley and toasted sourdough

Mint-infused Parisienne of Melon

Noisettes of Wensleydale Lamb – Pommes Anna, wilted spinach, wild mushrooms with a redcurrant, rosemary and port wine jus

Supreme of Corn-Fed Chicken – Potato fondant, sautéed wild mushrooms, spinach purée and jus

Fillet of Halibut – Celeriac purée, dauphinoise potato, purple sprouting broccoli, prawns and capers in browned lemon butter

Beetroot and Thyme Risotto - Baked crostini, watercress and a sun-blushed tomato and avocado salad

Lemon Blondie with Mascarpone and Citrus Zest

Dark Chocolate Fondant with Raspberry Compôte

Sticky Toffee Pudding with Clotted Cream Ice Cream



A Y S G A R T H F A L L S