



STRATTON HOUSE

PUB | DINING | HOTEL

VALENTINES MENU

11TH AND 14TH FEBRUARY | £35 PER PERSON

AMOUSE BOUCHE

Pea and truffle velouté

STARTERS

Pan Seared Scallops, Curried cauliflower, sultana puree, toasted almond

Roast breast of wood pigeon, Scotch quail egg, pickled mushrooms, celeriac, pigeon jus

Balsamic watermelon salad, endive, pine nuts, yoghurt dressing

½ dozen Mersea Oysters, Shallot & red wine vinegar, tabasco

MAINS

Roast Rump of Lamb, Dauphinoise potato, burnt shallot, black olive, pea puree, red wine jus

Corn fed chicken, Sautéed greens, potato puree, pine nuts, jus

Pan roast stone bass, clam, jersey royale & samphire chowder

Butternut squash risotto, Confit garlic, gorgonzola, toasted hazelnut

DESSERTS

Rhubarb & custard baked Alaska, pistachio

Warm Pineapple tarte tatin, rum caramel, stem ginger ice cream

Passionfruit panna cotta, Orange & vanilla short bread, strawberry consommé

Herb Bake Brie, sesame crumb, sour dough crisp, Roast tomato chutney

TEA, COFFEE & HANDMADE TRUFFLES