

Valentines at The Inn At Hawnby

To begin

Home cured salmon, pickled beetroot, blini and avruga cream

Lets start

Ham hock terrine, pickled vegetables & piccalilli emulsion

Classic leek and potato soup

*Salad of beetroots, toasted Yorkshire monks folly cows cheese, hazelnuts
& chilli jam*

Whitebait, tartar sauce and lemon

To refresh

Pink champagne sorbet

In the middle

*Parma ham Roasted breast of chicken, scratching, bread sauce, game
chips & buttered parsley carrots*

*Risotto of butternut squash, baby leaf spinach, crisp Yorkshire byland
blue*

*Gloucester old spot pork belly, sweetcorn, crackling, apple, nut butter
sauce & potato mousseline*

Roast Seabass fillet, roast red onions, chorizo, sauté potatoes & squid

The finish

Yorkshire blue cheese with honey and poached pear

Warm poached spiced plums with vanilla panacotta

Chocolate nemesis with vanilla ice cream

Coffee and chocolate truffles

£24.95