

Valetine's Day 2019

SERVED FROM 6:00PM – 9:30PM | £59.00 PER PERSON

Glass of Veuve Cliquot champagne on arrival

TO START

CREAMY WILD MUSHROOM SOUP (V)

creamy wild mushroom soup, fresh tarragon and truffle oil

GRILLED ASPARAGUS, CURED TROUT AND GRAVLAX

seasonal leaves and horseradish dressing

PARMA HAM AND SMOKED CHICKEN TERRINE

mixed leaves, rye bread, mango and chilli salsa

PAN-FRIED SCALLOPS IN PANCETTA

spinach, parsnip purée, black pudding crumble and micro cress herbs

GOLDEN BEETROOT WITH WARM GOAT'S CHEESE (V)

walnut, frieze leaves and honey dressing

SORBET COURSE

CHEF'S CHOICE OF SORBET

MAIN COURSES

PAN FRIED SEA BREAM FILLET WITH LOBSTER BISQUE

quinoa, roasted vegetables and fried calamari

GRILLED FILLET OF BEEF WITH GARLIC KING PRAWNS

sweet potato pave, cherry tomatoes, broccoli sprouts, peppercorn sauce and water cress

HERB CRUST ROASTED RUMP OF LAMB

Dauphinoise potatoes, carrot purée, baby spinach, wild mushroom and red wine sauce

ASPARAGUS AND OYSTER MUSHROOM RISOTTO (V)

hard Italian cheese, pesto, and toasted garlic ciabatta

BREADED PORTOBELLO MUSHROOMS STUFFED WITH 3 CHEESES (V)

fresh avocado, and sundried tomato sauce, side salad and French fries

DESSERTS

STRAWBERRY SABLE HEARTS (V)

chocolate popping candy

RED VELVET CHOCOLATE CAKE (V)

coconut sorbet

TRIO OF PANNACOTTA (PASSION FRUIT, RASPBERRY, VANILLA) (V)

fresh berries

CHOCOLATE AND ORANGE TART (V)

fresh pink marshmallow

ENGLISH CHEESE SELECTION (V)

biscuits and quince jelly

FRESHLY BREWED TEA, COFFEE AND MACARONS

A discretionary 10% service will be added to your bill. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.