



VALENTINE'S DAY MENU

CHILLED POMEGRANATE & FIG SHOT

CELERIAC SOUP with truffle

MINI LOBSTER THERMIDOR Basmati rice with citrus & Tabasco dressing

MIXED VEGETABLE TERRINE with pea puree, herb oil & roast nut dusting

CHICKEN & PIGEON TERRINE with funghi ketchup, shaved Parmesan & baked Phyllo

INDIVIDUAL BEEF WELLINGTON made with age beef fillet, wrapped in mushroom duxelle and herb crepe served with buttered fondant potato, celeriac puree & red wine reduction

PAN FRIED SEA BASS with fried polenta, pea puree & roast roast pepper relish

BEETROOT RISOTTO with dried beetroot crisp, candied beetroot & roast goats cheese

CHOCOLATE INDULGENCE Mille feuille of mixed berry jelly base, rich chocolate sponge heart cake, chocolate strawberry & mini macaroons

CHOCOLATE ORANGE with chocolate soil orange sorbet & chocolate leaves

VANILLA MERINGUE NEST Vanilla custard set in a batter basket, topped with meringue

£45 PER PERSON