

VALENTINE'S DAY MENU

By Chef Sonakshi

TO start

Wild Mushroom and Chicken
Velouté

With cracked black pepper and a
sage straw
(Vegan / veggie option available)

Prawn Toast Inspired Scotch
Egg

With avocado and lemon
mayonnaise

Baked Camembert Wheel

with caramelised peaches, pomegranate
and basil with toasted artisan breads

THE main event

Spiced Paneer Parcel

Marinated paneer in filo pastry with
sautéed green veg, red pepper and
coconut curry and spring onion and
chilli lime slaw
(Firm smoked tofu option (v))

Honey and Garlic Baked Fillet
of Salmon

With lime and avocado couscous,
caramelised pineapples and romano
pepper salsa
(Firm smoked tofu option (v))

Firecracker Feather Blade of Beef
Crochet

In a sweet and spicy glaze, served with
champ potatoes, roasted root vegetables
and red wine and ginger jus
(Firm smoked tofu option)
(Supplement | 3.50)

TO finish

Hot Chocolate Fondant

With vanilla pod ice cream and red
cherry biscotti

Tropical Eton Mess

Mixed tropical fruits, coconut and
lime whipped Chantilly cream,
mango sauce and crushed meringue

Valentine's Cheese Plate

Biscuits, red grapes, picked strawberries
and cherries (Vegan option available)