

VALENTINES MENU

TWO COURSE | £25 PER GUEST
THREE COURSE | £35 PER GUEST

GLASS OF FIZZ ON ARRIVAL

STARTERS

VEGAN FOUX GRAS (VG)*

SERVED WITH COGNAC MUSHROOMS, PECAN NUT PATE, SOURDOUGH BREAD, ONION JAM AND MICRO CHIVES

THREE CHEESE SOUFFLÉ (V)

SERVED WITH POMEGRANATE, FRISEE SALAD, MUSTARD CHEESE SAUCE WITH CHIVES

PAN FRIED SCALLOPS*

CARAMELISED CAULIFLOWER PUREE, RAISINS, TRUFFLE OIL AND SLICE OF CRISPY PANCHETTA

MAINS

SLOW COOKED OX CHEEKS*

SERVED WITH CREAMY POLENTA, HONEY GLAZED CARROTS, CELERIAC, ANCHOVIES AND RED WINE JUS

BUTTERNUT SQUASH GNOCCHI (V)*

ROASTED SQUASH, MUSHROOMS, SUN-DRIED TOMATOES TOPPED WITH PINE NUTS, PARMESAN CHEESE AND CARAMELISED SAGE BUTTER (VEGAN OPTION AVAILABLE (VG))

PAN FRIED SEA BREAM*

CONFIT TOMATO IN GARLIC OIL, BASIL MASH POTATO, SALSA VERDE SAUCE AND FRESH FENELL

DESSERTS

RASPBERRY MILLE-FEUILLE (V)*

VANILLA CUSTARD FRESH RASPBERRIES AND RASPBERRY COULIS

BLACK FOREST GATEAU (V)*

CHOCOLATE CAKE WITH RICH CHERRY FILLING AND CHANTILLY CREAM

*CAN BE MADE GLUTEN FREE (GF)

Valentine's Day menu available from 12th-17th Feb

