



VALENTINE'S DAY *menu*

CHEF'S SNACKS

Selection of canapes created by chef

BREAD COURSE

- Warm Sourdough -
whipped butter, black olive tapenade

STARTERS

- Tartare of Marinated Salmon -
Pickled cucumber, mustard seeds, crème fraiche

- Foie Gras Ballotine -
Ceps, plum gel, brioche

- Jerusalem Artichoke Soup -
Crispy truffle arancini

PALETTE CLEANSER

MAIN COURSE

- Fillet of Beef -
Pomme anna, mushroom puree, celeriac, chantenay carrots

- Cider Cured Ocean Trout -
crab salad, langoustine bisque, potato rosti, baby spinach

- Beetroot Wellington -
beetroot textures, vegetable jus

DESSERT

- Chocolate Taste Plate -
Chocolate ice cream cone, double chocolate tart, chocolate marquise

- Apple Crumble Souffle -
Vanilla bean ice cream, crème anglaise

- Caramel Panna Cotta -
Ginger bread, brandy snap tuile

Before ordering, please make us aware of any allergies & dietary requirements you may have.