

VALENTINE'S DAY DINNER

SATURDAY 14TH FEBRUARY

AMUSE-BOUCHE

Beetroot & Goats Cheese Macaron
(d)(e)(n)

STARTERS

Roasted Butternut Squash Soup
Herb Oil, Farmhouse Roll

Smoked Salmon Rosette (g)(d)(f)
Chive Blinis, Lemon Cream cheese

Wild Mushroom Arancini (g)(d)(e)
Truffle Aioli, Rocket

Duck Liver Parfait (g)(d)(e)
Spiced Plum Chutney, Mini Oatcakes

DESSERTS

Dark Chocolate Fondant (d)(g)(e)
Salted Caramel Ice Cream
(Made to order)

Hazelnut Tiramisu (d)(g)(e)(n)
Fresh Strawberries

Vanilla & Raspberry Crème Brulée
(d)(g)
House Made Shortbread
Champagne & Peach trifle
(d)(g)(e)

MAINS

Pan Seared Chicken Supreme (d)
Potato & Golden Beetroot Dauphinoise,
Steamed Green Beans, Thyme Jus

Fillet of Seabass (d)(f)
Crushed New Potatoes, Tenderstem
Broccoli, Champagne Beurre Blanc

**Rosemary & Garlic Roasted
Lamb Rump (d)**
Creamy Mashed Potato, Parsnip Puree,
Chantenay Carrots, Rich Pan Jus

Spinach & Ricotta Ravioli (d)(g)
Sage Butter Sauce, Crispy Sage
Leaves, Micro Herbs

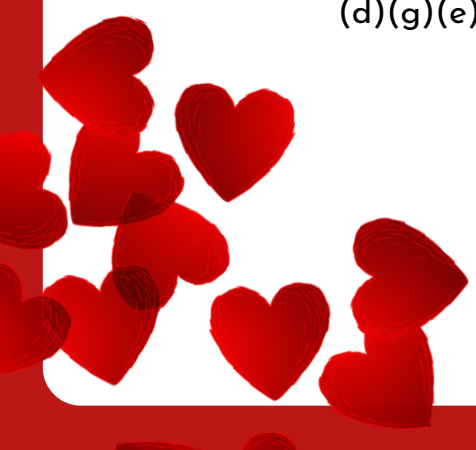
PETIT FOURS

Meringue Kisses
(e)

**Mini Honey &
Almond Madeleines**
(d)(g)(e)

Coffee Cream Choux
(d)(g)(e)

Chocolate Strawberry
(d)



**£79 per
couple**