



Valentine's Candle-Lit Dinner

3 Courses £50 Per Person

Glass of Rosé Fizz on Arrival

To Start -

Mussel Soup

Samphire | Truffle & Garlic Butter | Mini Onion Loaf

Garlic & Herb Baked Camembert (To Share)

Toasted Sourdough | Chutney

Three Bird Terrine

Pheasant | Chicken | Smoked Duck | Pickled Wild Mushrooms | Pickled Vegetables | Toasted Brioche

Pan Fried Scallops

Smooth Celeriac Mash | Chorizo | Hollandaise Sauce

Main -

Valentines Chateaubriand (To Share)

Rosemary, Thyme & Garlic Fondant Potatoes | Garlic Prawns | Wild Mushrooms | Asparagus | Jus

Crispy Confit Duck Leg

Sweet Potato Fondant | Ratatouille of Mixed Baby Vegetables | Creamy Peppercorn Sauce

Fish & Seafood Curry

Curry & Saffron Rice | Bok Choy | Grilled Zucchini | Poppadom

Mushroom & Asparagus Risotto

Poached Hens Egg | Parmesan Shavings | Garlic & Truffle Crouton

To Finish -

Lemon Tart

Italian Meringue | Blood Orange Sorbet | Raspberry Gel

Banana & Chocolate Cheesecake

Banana biscuit | Yuzu Gel | Honeycomb

Almond Milk Panna Cotta

Hazelnut Brittle | Raspberry Gel

Selection Of English Cheeses