



VALENTINE'S Menu



STARTERS



Cream of butternut squash soup with curry oil and sugared pumpkin seeds

Sharing platter (for two) of cured Italian cured meats, pickles, olives and chutneys

Scottish smoked salmon with champagne and lemon jelly

Salad of heart shaped figs, whipped goats cheese flavoured with truffle, red chard and blood orange



MAIN COURSE

Pan fried salmon fillet with Asparagus spears, textures of cauliflower and tempura oyster

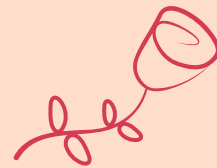
Braised Pork ribeye with sweetheart cabbage, crackling and dauphinoise potatoes

Parmesan gnocchi with pesto and roasted seasonal vegetables

Beef bourguignonne with glazed pearl onions, root vegetables and a heart shaped crouton



DESSERT



Baked Alaska for two

Passion fruit souffle with champagne sorbet

Layered chocolate terrine with rose petal anglaise

TEA & COFFEE WITH PETIT FOURS

£24.95 inc. 20% VAT

