

VALENTINE'S MENU

- £42 PER PERSON -

Roasted Red Pepper & Sweet Potato Soup
Paprika & Cream Cheese Pinwheel

Mussels in Chorizo & White Wine Sauce
Served with Warm Soda Bread

Sharing Baked Camembert
Infused with Garlic, Thyme & Rosemary with Focaccia Bread

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Roasted Rump of Lamb
Caramelised Cauliflower Puree, Cavolo Nero & Red Currant Jus

Roasted Beef Rump Cap
Served Pink with, Crisp Shallot Rings, Pickled Shimeji Mushroom, Roast Tomato & Lentil Compote

Pan Fried Hake Fillet
Marinade in Coriander, Paprika, Cumin & Garlic Olive Oil
Served with Crayfish & Crab Risotto

Orzo Pasta
Served with Parisienne of Seasonal Vegetables with Garlic & Parmesan Foam

- All main dishes are served with Seasonal Vegetables -

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Rich Chocolate & Hazelnut Praline Fondant Tart (15-minute wait)
Served with Orange Mascarpone & Wild Berry Compote

Champagne & Strawberry Posset
Strawberry Reduction, Chantilly Cream & Shortbread Biscuit

Cherry Pavlova
Classic Pavlova Filled with, Kirsch Chantilly Cream
& Kirsch-Soaked Cherries

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Tea or Coffee & Truffles

