



## ST. VALENTINE'S DAY MENU

A Flute of Pink Fizz on Arrival

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Borscht with Crème Fraiche and Chives

Wild Mushroom & Blue Cheese Arancini with Blue Cheese Aioli

Smoked Duck Carpaccio with Pomegranate Seeds & Grenadine Dressing

**For Sharing:**

Rosemary & Garlic Baked Camembert, duo of Onion Jam & Cranberry Chutney, Toasted Ciabatta & Roasted New Potatoes

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Baked Monkfish, Chorizo & Butterbean Cassoulet, Tempura Samphire and Cockle Caper Popcorn

Roasted Artichoke and Grilled Courgette Puff Tart with Courgette Puree and Roasted New Potatoes

Grilled Pork Chop, Roasted Bruleed Apple, Apple Cidre Crème, Paris Mash, Cavallo Nero and Pickled Rhubarb

Chicken Supreme, Fondant Potato, Red Wine Jus, Cavallo Nero and Maple Glazed Carrots

Tomato & Butterbean Cassoulet with Bloody Mary Roasted Cherry Vine Tomatoes

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Affagato

Lemon Curd & Rhubarb Cheesecake with Ice Cream

Ice Cream with Toffee Sauce

Selection of Cheeses

**For Sharing:**

Mini Brownie Bites, Chocolate Covered Strawberries, Strawberries & Chantilly Cream, Espresso and Chocolate Sauce

**£65 per person**