



ST. VALENTINE'S DAY MENU

A Flute of Pink Fizz on Arrival

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

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

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