Valentine's Day Menu

AMUSE-BOUCHE

CHICKEN AND CHORIZO BON BON

with Harissa emulsion

OR

CRISPY WILD MUSHROOM AND TRUFFLE ARANCINI (V)

with black garlic mayonnaise

INDIVIDUAL STARTERS

PASTRAMI CURED NORTH ATLANTIC SALMON

with warm dill muffins, lemon pepper Crème Fraiche
& crispy caper & shallot salad

SMOKED CHICKEN, TARRAGON AND APRICOT PRESSE

with potted chicken liver parfait, toasted brioche
& pickled wild mushrooms

BUTTER BEAN, SPINACH AND SUNDRIED TOMATO CROQUETTES (V)

with black garlic emulsion, rocket, & marinated fennel

COUPLES SHARING BOARD STARTER

PASTRAMI CURED NORTH ATLANTIC SALMON

with crispy caper & shallot salad

CHICKEN LIVER PARFAIT

with toasted brioche

BUTTERBEAN, SPINACH & SUNDRIED TOMATO CROQUETTE

with black garlic emulsion

Valentine's Day Menu

MAINS

ROSEMARY ROASTED RUMP OF LAMB

with green olive puree, feta cheese gratin, red pepper jam & basil oil

PAN ROASTED FILLET OF SOUTH COAST SEABASS

with crab crushed new potatoes, buttered spinach & lemon verbena vinaigrette

COURGETTE AND RICOTTA TORTELLINI (V)

with sauté wild mushrooms & spinach, toasted pine nuts & parmesan

COUPLES SHARING BOARD DESSERT

ROSE VANILLA PARFAIT(V)

PASSION FRUIT TART(V)

DARK CHOCOLATE AND HONEY COMB DELICE (V)

V - Vegetarian

Vegan dishes available on request. Please be aware that our recipes may change at short notice due to unforeseen circumstances such as supplier issues or product specification changes, this could change the allergens listed for any or all dishes. If you have a food allergy or special dietary requirement, please inform a member of our catering team. Please be aware the fish dish may contain bones.