

## Valentine's Day Menu

### Amuse Bouche

#### Starters

Beef fillet carpaccio, parmesan, garlic crisps, horseradish cream, cured egg yolk.

Smoked salmon roulade, beetroot variations, wasabi mascarpone, focaccia pave.

Sweetcorn parfait, sweetcorn crumb, torched sweetcorn, fennel and frizzee salad.

#### Mains

Lamb cutlet, lamb consommé, minted potato balls, spinach & ricotta ravioli.

Roasted hake, lyonnaise potato, pancetta crisp, charred baby courgette, salsa Verde.

Heirloom tomato & Pearl barley risotto, balsamic caviar, baby basil, basil oil, parmesan shard.

*All mains served with mixed vegetables*

#### Pre Dessert

Vanilla Pannacotta, Passion Fruit Puree, Brioche Soldiers

#### Desserts

Chocolate Fondu to share with Doughnuts, Choux Buns, Shortbread, Strawberries & Honeycomb

Selection of British Cheeses, Celery, Grapes, Chutney and Breads

#### Tea, Coffee and Petit Fours

