



Valentines Menu

14th, 15th and 16th February 2019

KIR ROYALE Arrival drink

Starters

“Souper duper love”

Butternut Squash, apple and pear soup, greek yoghurt and honey

“When will I see you again”

Pan seared scallops, pickled cockles, sea herbs and samphire in garlic butter

“Signed, Sealed and delivered”

Duck liver parfait, mulled wine and red onion marmalade, toasted fig and walnut bread

“Sugar for my honey”

Slow roasted crispy belly pork, honey and beetroot puree, black pudding and pea shoots

PALATE CLEANSER –Mango sorbet

Main Course

“Nothing compares to ewe”

Pan roasted lamb rump, red wine and cherry tomatoes sauce, Caerphilly cheese mash, baby leeks and turnip

“Can you fillet”

Pan seared halibut fillet, rocket and lemon butter, baby new potatoes, pancetta and green beans

“Beauty and the beef”

Ribeye steak, wild mushroom and masala sauce, celeriac puree, butter and thyme salsify, curly kale

“Two hearts”

Artichoke hearts, braised in lemon thyme and garlic, rosemary and pecorino risotto, purple kohlrabi crisps

“A Love Supreme”

Chicken Supreme, filled with girolle mushroom, herb and cream cheese mousse, dauphinoise potatoes, fricassee of savoy, bacon and parsnip, chicken jus

Sharing Desserts

“Sweet like chocolate”

Chocolate assiette – chocolate fondant, chocolate mille-feuille , chocolate fudge brownie ice cream

“Raspberry berry”

Raspberry assiette – Raspberry and white chocolate profiteroles, raspberry cheesecake, raspberry ripple ice cream

Coffee and homemade chocolate truffles



£50.00 per head

