

Valentine's

AMUSE BOUCHE

Chef's Seasonal Bites

STARTERS

Lobster Bisque (GF)

Butter-poached lobster, chives, crème fraîche

Crispy Pork Belly (GF, DF)

Parsnip purée, apple & radish slaw, port wine reduction

Whipped Goats Cheese & Beetroot (GF, V)

Honey, orange & toasted walnuts

MAINS

Surf & Turf (GF, DF)

Red wine braised beef short rib, garlic tiger prawns, truffle potato purée, seasonal greens & red wine jus

Duck Duo (GF, DF)

Seared duck breast & crispy confit leg, potato fondant & seasonal greens

Pan Roasted Sea Bass (GF, DFA)

Crushed potatoes, seasonal greens & lemon butter

Mushroom & Nut Roast Wellington V, DF)

Creamed potatoes, seasonal greens & truffle gravy

Roasted Tenderloin of Beef for Two (GF, DF)*

Truffle potato purée, hand cut chips, seasonal greens, Béarnaise & Bordelaise sauces

***Supplement £15 per person**

DESSERTS

*Warm Chocolate Fondant
Vanilla Ice Cream*

*Strawberries & Champagne
Cheesecake*

*Classic Creme Brulee
Shortbread*

Red Velvet Cheesecake

*Chocolate & Raspberry
Truffle (GF,DF)*

Tea / Coffee to finish