



Valentine's Menu

STARTER

- Burrata, Serrano ham, roasted figs, peppery rocket, lemon and olive oil
- Cured salmon, pickled cucumber, caperberry cheesecake, toasted hazelnuts and sourdough crisps
- Spiced butternut squash and coconut soup, lime crème fraîche and toasted pumpkin seeds

MAIN COURSE

- Braised beef short rib, Duchess potato, caramelised celeriac purée and baby vegetables
- Chargrilled chicken breast, dauphinoise potato, ratatouille and wine jus
- Provençal vegetable stuffed aubergine, lentils, quinoa and kale, roasted red pepper and tomato salsa

DESSERT

- Chocolate slice ~ chocolate mousse with dacquoise biscuit and crumbed praline
- Sticky toffee pudding, toffee sauce and toffee ice cream
- Strawberry cheesecake, strawberry gel and freeze-dried strawberry crumb
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- Coffee & chocolate dipped strawberries

