



Valentines Special Menu

Mini tomato Velouté with a yoghurt cake

Starter

Foie Gras & duck liver parfait, fig jam & toasted brioche

Crab & home smoked salmon, chive crème fraiche and blinis

Millefeuille of avocado & root vegetables with baked goats cheese croquette (v)

Fresh thyme & citrus Granité

Main

(all main dishes accompanied with seasonal buttered vegetables)

Medallion of Black Cod & sea trout green pesto cream sauce with pea shoots

28 day aged Beef fillet, herb tuile with a black peppercorn & brandy jus

Ballotine of Chicken stuffed with sun blushed tomatoes
& Vegetable juliennes with a roasted red pepper jus

Chef's Risotto (v)

Dessert

Tasting dessert plate

Chocolate truffon - Bourbon vanilla Brulée - Fresh soft red fruit tartlet

Coffee

£49.50 per person + optional 10% service