

VALENTINE'S MENU

Glass of Champagne "Perrier-Jouet Grand cru" on arrival

Amuse Bouche

*Baked Rock Oyster with Citrus Crust
Leek and Potato veloute*

*Honey Roasted Breast of Barbary Duck
Papaya and Mango Salsa*

*Roasted Piquillo pepper with goat's cheese and toasted pinenut
Wild rocket, black olive tapenade*

*Ravioli of house Smoked Scottish Salmon
Lobster and orange cream*

Champagne Sorbet with spiced Pear

*Char-Grilled Rump of Cornish Lamb
Aromatic Chickpea, Aubergine, rosemary sauce*

*Baked Saltimbocca of Sea bass with mozzarella, tomato and basil
Confit fennel, fondant potato, red wine sauce*

*Forest mushroom and Jerusalem artichoke baked in flaky pastry
Potato gnocchi, pommery mustard cream sauce*

Assiette of Chocolate Delights

Passion Fruit Pannacotta with Madeleines

*Selection of farmhouse Cheese
Fig and walnut chutney, Savoury Biscuits*

Fresh Brewed Coffee and Petit Fours

£65 per person