

VALENTINE'S DINNER

Menu

£60pp

18.00-21.00

*Arrival Prosecco & Canapes
Three Course Dinner
Chocolate Dipped Strawberries
to finish*

STARTER

TEMPURA COD CHEEKS, PEA & MINT PANNACOTTA, PEA SHOOTS, SEA SALT & VINEGAR SCRAP

SMOKED HAM HOCK TERRINE, PINEAPPLE CHUTNEY, ENGLISH MUSTARD BUTTER & TOASTED SOURDOUGH

ROASTED BUTTERNUT SQUASH, TOASTED PINENUTS, GARLIC CROUTONS & ROCKET SALAD, PESTO DRESSING

For two to share

BAKED CAMEMBERT, HONEY ROASTED FIGS, CELERY, CRISPY FOCACCIA, APRICOT & GINGER CHUTNEY

MAIN COURSE

PAN ROASTED CORNFED CHICKEN SUPREME, STUFFED LEG, WILD MUSHROOMS, CELERIAC, SPINACH, FONDANT POTATO, BLACK GARLIC & TARRAGON SAUCE

MARINATED PORK FILLET, PARSNIP PUREE, CRUSHED NEW POTATOES, BABY CARROTS, KALE, RED WINE JUS

LEMON AND HERB CRUMBED SOLE, SAUTÉ POTATOES, KALE, ROASTED BABY BEETROOTS, CHAMPAGNE BEURRE BLANC

SWEET POTATO DAUPHINOISE, SLOWLY ROASTED RED ONION, WILTED BABY SPINACH, SPOUTING BROCCOLI, ONION JUS

For two to share

BEEF WELLINGTON, HONEY ROASTED CARROTS, PARSNIPS, KALE, MASHED POTATO, HAND CUT CHIPS, RED WINE JUS

(£10pp Supplement)

DESSERT

VANILLA AND PISTACHIO PANNA COTTA, HAZELNUT PRALINE, ALMOND CHOCOLATE SOIL, SALTED CARAMEL, HONEYCOMB

GLAZED LEMON TART WITH POACHED RHUBARB, TORCHED ITALIAN MERINGUE, GINGER CRUMB

OAKSMERE CHEESEBOARD, CHUTNEY, GRAPES, CELERY, ARTISAN BISCUITS

For two to share

CARAMEL CHOCOLATE FONDUE, HOMEMADE MARSHMALLOW, BROWNIE, SHORTBREAD & BERRIES

COFFEE & CHOCOLATE DIPPED STRAWBERRIES