

Valentine's Day Menu

Starters

Light Chicken and Vegetable Broth, with Smoked Chicken Dumplings.

Warm Timbale of Crab and Shallots with Noilly Prat Sauce and Crispy Sea weed.

Filo Money Bag filled with a Goats Cheese Welsh Rarebit on a Portabello Mushroom.

Maple Glazed Belly Pork on Mustard Slaw.

Intermediate Course

Champagne Sorbet with Blue Curaco.

Mains

*Seabass wrapped in a Smoked Halibut Mousse and Sliced Smoked Halibut with
Pink Champagne Veloute, Lumpfish Caviar and Croquette Potatoes.*

*Rack of Lamb with a Mustard Herb Crust, Redcurrant Port Reduction, Celeriac
Potato Dauphinoise.*

*Grilled Beef Fillet Minion on a Duck Parfait Croute with a Braised Shin in a Rich
Jus and a Fondant Potato.*

Desserts

*Chocolate and Hazelnut Praline Mousse with Coffee Cream and Pistachio
Shortbread.*

*Strawberry and Raspberry Infused Champagne Jelly with a Vanilla Custard Cream
Sauce and Rose Scented Macaroons.*

Honeycomb Cheesecake with a Mint, Baileys and Chocolate Sauce.

Warm Carrot Cake with Fudge Sauce and Clotted Cream Ice Cream.

Coffee and Mints

4 Courses £29.95