

## *Valentine's Day Dinner Menu*

*£60.00 per person*

### Amuse Bouche

#### To Start

Camembert to Share – Focaccia – Chutney  
Roast Beetroot Salad – Clementine – Olive – Smoked Feta – Rose Vinegar Dressing  
Crab Cakes – Watercress Emulsion – Dressed Watercress  
Smoked Duck – White Onion – Pickled Nuts

#### Main Course

Citrus Roast Salmon – Horseradish Mash – Braised Fennel  
Côte de Boeuf – Chips – Local Salad – Bearnaise  
Chicken Supreme – Roast Carrot – Fondant Potato – Chicken Sauce  
Herb Crusted Lamb Rack – Dauphinoise – Pea Purée – Fresh Peas – Cockles

#### To Finish

Strawberry Parfait – Chocolate Sauce – Fresh Strawberries  
Poached Rhubarb – Prosecco Jelly – Custard  
Dark Chocolate Delice – Caramel – Raspberry  
Assiette of Pear – Vanilla - Hazelnut

### Coffee and Petit Fours

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.