



VALENTINE'S SOIREE

An Evening of Decadence & Desire

£69 per person

ARRIVAL DRINK

Kir Royale

AMUSE-BOUCHE

Oysters One Each, Champagne Mignonette, Fresh Lime

Roasted Vegetable Crisp, Chilli Dip

FIRST COURSE

Beetroot Carpaccio, Whipped Goats Cheese, Blood Orange, Pistachio, Rose Oil

Confit Chicken Terrine, Pickled Root Vegetables, Burnt Apple Purée

SECOND COURSE

Lobster & Champagne Ravioli, Saffron Cream, Tarragon, Citrus Zest

Wild Mushroom Arancini, Whipped Ricotta, Parmesan Crisp (V)

INTERMEZZO

Raspberry & Rose Sorbet

MAIN COURSE

Filet Mignon Rossini, Chicken Liver Parfait, Pomme Anna, Madeira Reduction

Sea Bass Veronique, Mini Fondant Potato, Grape Beurre Blanc, Fennel, Charred Leek

Artichoke & Black Truffle Risotto, Aged Pecorino, White Truffle Oil (V)

DESSERT

Chocolate Decadence, 70% Dark Chocolate Fondant, Sour Cherry, Vanilla Crème

Strawberries & Cream Reimagined, Strawberry Parfait, Almond Sablé, Pink Peppercorn

PETIT FOURS

Hand Crafted Chocolates, Frangelico