



# Valentines Day 2019

## Canapés

Thai prawn fishcakes, chilli jam  
Crispy pork bon bons, apple and shallot purée  
Tomato & basil bocconcini

## Start

Red wine poached pear, blue cheese, candied walnuts, macerated grapes  
or  
Venison carpaccio, manchego tuille, rocket salad, truffle dressing

## Fish Course

Baked devilled oyster, micro herbs, salad  
Or  
Salmon fishcakes & homemade tartare sauce

## Sorbet

Champagne

## Main

Braised ox cheek wellington, horseradish, celeriac purée, dauphinoise potatoes, red wine jus  
or  
Chargrilled polenta, asparagus, caramelised cauliflower purée, roast red pepper  
or  
Butter roast cornfed chicken supreme, pomme anna, samphire, tarragon sauce

## Sweet

Pistachio & olive oil cake, vanilla egg custard, white chocolate mousse & nibbed cocoa  
or  
Dark chocolate delice, passionfruit & strawberry textures.

**£45.00 per person**  
**Booking essential**

