

Valentines Dinner 2019

Bubbles & oysters on arrival

To start

Asparagus, toasted brioche, poached free-range hen's egg, chive hollandaise (v)

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Crab & crayfish bisque, breaded soft shell crab, wasabi crème fraiche

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Whole baked camembert to share studded with chorizo, rosemary & garlic
served with homemade focaccia

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Carpaccio of beef fillet, truffle mayonnaise, smoked tomato puree, capers, micro watercress

To follow

Roast rump of English lamb, gratin dauphinoise, shallot, fine beans, lamb jus

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Pan fried sea bass fillet, chorizo, purple, hassle back potatoes, caper & raisin puree
purple sprouting broccoli

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Wild mushroom & courgette pithivier, parsley mash, broccoli, tomato coulis

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Chateau Briand to share £25 supplement

Boulangerie potatoes, king oyster mushrooms, roasted onions, seasonal vegetables
truffle bordelaise sauce

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Classic lobster thermidor to share £25 supplement

Boulangerie potatoes, charred lemon, seasonal greens, fresh bread

To finish

Passion fruit & white chocolate cheesecake, mango sorbet

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Strawberry parfait, bitter chocolate crumb, meringue shards, champagne jelly

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Pistachio crème Brulee, lemon shortbread

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British Artisan cheese selection, savoury biscuits, chutney & walnuts £5.00 supplement

£30.00 per person