

Valentine's Menu

STARTER

Freshly baked dinner rolls with café de Paris.

FIRST COURSE

Buffalo mozzarella with heirloom tomato, black garlic cream, basil, chardonnay vinaigrette & freeze dried honeycomb.

SECOND COURSE

Salmon skewers, chilli, miso, sesame, soy, spring onion, garlic & ginger with green peas, crunchy chips & lemongrass butter sauce.

THIRD COURSE

Venison Loin, beetroot, pickled blueberries, radicchio & red currant jus.

FOURTH COURSE

*Dessert platter for two:
Baileys & white chocolate tiramisu, morello cherries & dark chocolate mousse with chocolate brownie & vanilla bean crème brûlée.*