

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

Crispy cauliflower with cauliflower purée, pickled cauliflower, crispy kale, hazelnut cream & beurre noisette vinaigrette.

THIRD COURSE

Pumpkin risotto, roast pumpkin, kale & pinenut.

FOURTH COURSE

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