



## Valentine's Menu

### Amuse Bouche

Chilled berry gazpacho with lavender chilli salt rim

### Starters

Milk soaked baby bocconcini with verjus dressing and avocado oil



Duo of crab cake and parmesan crusted oyster

Petit organic mix salad, green apple and smoked salt sorbet, pumpkin seed oil and spiced melon salsa



Watercress Soup

With avocado and tomato timbale

### Main Course

Prime & Liver

Rump of beef with burnt garlic pearls, pan seared foie gras, with fondant potatoes, wild berry jus and juvenile vegetables



Wild & Tame

Roasted loin of Venison pan seared Quail berry with kiwi salsa and pumpkin mousseline



Fins & Feathers

Pan seared Sea Bass, roast Poussin with cous cous, charred asparagus and shell fish beurre blanc



Wild Mushroom & Spuds

Potato and mushroom lasagna with garlic boursin melt and ratatouille vinaigrette

### Dessert

Chocolate Ravioli with fruit minestrone, strawberry and Champagne pannacotta with citrus scented fruits, wild berry coulis and almond tuille

£35.00 per person excluding 12.5% service charge