
VALENTINES DAY MENU £ 72.50

AMUSE BOUCHE

Roasted red pepper and thyme cappuccino

With crumbled feta

STARTERS

House Cured Pacific Halibut

With grape fruit, avocado, Vodka crème fraiche and blini

Or

Herbed Polenta cake

With red pesto, shaved parmesan & micro greens

Entree

Cornish Crab & Avocado Tian

Pomegranate, lemon oil, pickled cucumber, red caviar

MAINS

Fillet mignon

Saffron mash, Confit of wild mushrooms & salsify

Or

Pistachio Crusted Salmon

Fresh berry salsa, wild rice and potato cake, sautéed snap peas

Desserts

Mango Charlotte

Exotic fruit couli, Mango pearls

Chocolate and Salted Caramel Mi-Cuit

Toffee sauce, chocolate pearls

Beverages

Tea

Or

Coffee

