

# BUSH

H O T E L • F A R N H A M

## VALENTINE'S MENU 14<sup>th</sup> February 2025

£59.95 per person

### ON ARRIVAL

Glass of Prosecco with raspberries

### CANAPES

Parma ham bruschetta croûtes, Gruyere gougiers (v), smoked trout mousse on cucumber

### STARTER

Leek & potato soup, crispy leeks & a warm bread roll (v,vg)

Citrus cured salmon, cucumber & mint salad, lemon sorbet

Chicken & apricot terrine, apple & plum chutney, toasted ciabatta

Seared scallops, basil paint & chorizo oil

### MAIN COURSE

Sirloin steak cooked to your liking, garlic & parmesan butter, triple cooked chips, watercress salad, slow roast tomato & mushroom

Lemon thyme poached half lobster, Jersey royals & fennel salad, baby artichokes & a lobster reduction

Seared duck breast, vanilla mash, pea, bacon & wild mushroom ragout

Mushroom bourguignon pithivier, new potatoes, rocket & parmesan salad (v)

### DESSERT

Chocolate coated strawberry stack with fresh Chantilly cream (gf)

Pear tarte tatin, clotted cream & dark caramel

Rhubarb & mixed berry crumble, jug of thick custard

Chocolate & clementine torte, vanilla ice cream (vg)

Freshly brewed coffee or tea with Petit Four

We are unable to guarantee that food is completely allergen free. For those with allergies or intolerances who may wish to know about the food ingredients used please ask your server. (v) vegetarian (vg) vegan (gf) gluten free

