

Valentine's

MENU

AMUSE BOUCHE

Ratatouille with basil oil (VV)

STARTERS

*Pressed seafood terrine with lobster aioli
Pressed Mediterranean vegetable terrine, herb salad (VV)*

MAIN COURSE

*Slow roasted rump of lamb with dauphinois potatoes, confit garlic and rosemary sauce
Roasted butternut squash gnocchi, spring vegetables, toasted pine nuts (VV)*

PRE DESSERT

Blood orange sorbet with berry compote (VV)

DESSERTS

*Black forest chocolate fondant, pistachio ice cream
Poached and roasted pineapple with malibu, vegan coconut ice cream(VV)*

Tea-coffee/Petit fours

£110 per person