
Valentine's Diner

14th and 15th February

From 18.00 to 20.00

Valentine cocktail and canapes

STARTERS

Gin cured salmon, pickled cucumber, radish and coriander
Roasted red pepper and tomato soup with basil ricotta and pine nuts
duck liver parfait toasted brioche and rhubarb compote

MAINS

Pan-fried steak, hassle back potato, charred shallot, crispy onion and broccoli
served with beef jus
Halibut, confit fennel, pickled fennel and a crayfish bisque
Butternut squash chestnut and sage tortellini with ricotta and crispy sage

DESSERTS

Rose pavlova roasted strawberry and white chocolate
Chocolate and hazelnut tart with yoghurt sorbet
Lemon posset with lemon shortbread

Tea, coffee, petit fours

£36.00/person

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.