

VALENTINES MENU

ROAST VINE TOMATO AND BASIL SOUP
With Garlic & Parmesan Hearts

CHARGRILLED ASPARAGUS SPEARS
Wrapped in Serrano Ham with Romesco Sauce

LOCH FYNE OYSTERS
Served over crushed Ice with Tabasco and Shallot Vinaigrette

PARFAIT OF CHICKEN LIVERS
Crisp Salad, Melba Toast & Cumberland Sauce

PANFRIED FILLET OF SEA BASS
Fondant Potato, Braised Baby Fennel, Aubergine & Chorizo Caviar

COLLOPS OF PORK FILLET
Layered with Mediterranean Vegetables with Sweet Potato Puree and Salsa Verde

GRESSINGHAM DUCK BREAST
Confit Root Vegetables Smoked Garlic Mash & Wild Berry Jus

STROGANOFF OF WILD MUSHROOMS
Saffron rice and Toasted Ciabatta

PEAR AND TOFFEE DIM SUMS
With Pineapple Salad White Chocolate & Chilli Ice Cream

ETON MESS OF STRAWBERRIES
Laced with Champagne

GRANNY SMITH APPLE BAVAROIS
Vodka Martini Granita and Apple Crisps

STICKY TOFFEE PUDDING
Butterscotch Sauce Vanilla Seed Ice Cream

FRESHLY GROUND COLUMBIAN COFFEE