



VALENTINES

A Gastronomic, Candlelit Delight accompanied by Harpist Natasha Gale.

On arrival:

Kir Royale Cocktail

Amuse Bouche:

Candy Apple & Cerney Ash Goats Cheese lollipop, beetroot sugar.

Starters:

Smoked Wild Mushroom & Truffle Veloute.

a velvety wild mushroom veloute w/ roast shiitake mushrooms, parmesan crisps, truffle pearls, black truffle foam, roast garlic croutons, pink peppercorn oil & micro bulls blood leaf.

'Get Spicy' ~ Midnight Panko Pork Belly.

w/ devilled kimchi cabbage, shredded asian salad, dressed with black sesame & peanuts. cola & anise syrup & puffed rice noodles.

To Share:

Cornish Rock Oysters & Langoustines.

four cornish rock oysters dressed with red wine vinegar, shallot & tarragon. langoustines with bloody mary dipping sauce, parmesan & sunblushed tomato twists.

Champagne Sorbet:

Main Course:

Pan Roast Monkfish & Seared Scallop.

lobster & saffron bisque with fresh clams, lobster & parmesan beignet. roast herb new potatoes, seaweed crisp, rouille & saffron aioli.

'Steak & Wine'

8 hour braised blade of beef with smoked celeriac purée. merlot jus, confit beetroot, swiss chard, charred roscoff onion & baby heritage carrots, pomme fondant with garden thyme.

To Share:

'Breast or Leg?'

pan roast guinea fowl breast wrapper in pancetta, confit leg, chestnut mushroom & shallot pie. puy lentils with white pudding & pearl onions, grilled hispi cabbage & glazed heritage carrots. madeira jus.

Desserts:

Apple Tart Tatin

w/ cinnamon ice cream, dulce de leche & apple crisps.

'Pop the Cherry'

warm double chocolate & cherry brownie, w/ peanut butter ice cream, toasted peanuts, honeycomb & salted caramel. baby mint leaves.

To Share:

Assiette of Lemon

lemon meringue pie, lemon & blackberry polenta crumble. w/ lemon sherbert ice cream, lemon posset with blueberry jelly & popping candy. raspberry sable biscuits.