

VALENTINE'S MENU

OYSTERS

½ A DOZEN OYSTERS SERVED CHILLED WITH LEMON AND TABASCO

½ A DOZEN OYSTERS SERVED WARM WITH A CHAMPANGE AND TARRAGON SAUCE

½ A DOZEN OYSTERS FITZPATRIC SERVED WARM WITH PANCETTA AND PARMESAN

BABY LEEK TERRINE

served with hollandaise sauce, poached hens egg and aubergine caviar.

PAN SEARED FOIE GRAS AND CALVES LIVER

served with a pear and vanilla chutney and toasted brioche.

SLOW OAK SMOKED SALMON

with lemon and dill butter, pea shoots and a quenelle of guacamole.



GUINEA FOWL SUPREME

served on a crispy bacon and onion polenta cake with a fresh redcurrant and port sauce.

LEMON SOLE VERONIQUE

Paupiettes of sole served on a bed of wilted spinach with peeled grapes and a white wine veloute.

WILD MUSHROOM, MASCAPONE AND TARRAGON TORTE

Served with saffron potatoes and black pepper and lemon oiled rocket.

FILLET STEAK EN CROUTE

21 day hung fillet of beef topped with mushroom duxelle and roasted pepper ratatouille and served with a Maderia sauce.



DARK CHOCOLATE AND HAZELNUT PARFAIT

served with hazelnut praline and honey mascapone.

LEMON POSSET AND POACHED RHUBARB

served with short bread and star anise jus.

CINNAMON BANANA SPRING ROLL AND COCONUT AND CARDAMON STEAMED PUDDING

served with a butterscotch sauce.

TRIO OF SORBETS

Champagne, passion fruit and strawberry.



COFFEE AND PETIT FOURS

Vegan and Gluten Free dishes available on request.

Please be understanding if something is unavailable.

Service is not included and left to your discretion