

# VALENTINE'S DAY MENU

14 FEBRUARY 2018

## AMUSE-BOUCHE

Foiegras mousse, confit duck, truffle puree, quince jelly and apple salad

## STARTER

Trio of 'MSC'salmon with citrus salad, beetroot carpaccio, caper berries, caviar and sauce vierge

## INTERMEDIATE

Sipsmith and pink champagne sorbet

## MAIN COURSE

Pink lamb rump, lamb shoulder croquettes, curried cauliflower puree, rich dauphinoise, lamb belly topped with green bean bundle and zingy red wine jus

## DESSERT

Glazed White chocolate dome, berry encased strawberry mousse served with rum and fudge sauce

## TEA /COFFEE, PETIT FOURS

## PRICE

£69.00PP FOR 5-COURSE MEAL



For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

All prices include VAT at 20%. Discretionary service charge of 12.5% will be added to the bill.

'MSC' Seafood with this mark comes from Marine Stewardship Council certified sustainable fisheries. MSC - 54946, [www.msc.org](http://www.msc.org)