

Valentines Menu

**GLASS OF SPARKLING PINK FIZZ
CANAPÉ SELECTION**



STARTERS



SMOKED SALMON TERRINE

with truffled potato salad

CARPACCIO OF MEDITERRANEAN VEGETABLES

parmesan shavings and aged balsamic

SEARED SCALLOPS

with celeriac purée and crisp parma ham



MAINS

ROASTED GUINEA FOWL SUPREME

with confit garlic, glazed vegetables, dauphinoise potato,
crisp pancetta and veloute sauce

SEARED SEABASS FILLET

with olive crushed potatoes, a mussel, leek and saffron sauce

COURGETTE, LEEK & PARMESAN SOUFFLE

with glazed vegetables and dauphinoise potato



DESSERTS

VANILLA PANNACOTTA

with cinnamon winter compote

PEAR BELLE HELENE

poached pear in vanilla and white wine, a chocolate amaretto mousse
and almond tuile with vanilla ice cream

LEMON & ALMOND POLENTA CAKE

with tangy lemon sorbet and almond tuile biscuit



FRESHLY GROUND COFFEE & PETIT FOURS

£35.00PP