

Valentine's Evening Menu
14th February 2012

£52.50 per person

Velouté Of Butternut Squash (v)

Risotto Of Mushroom & Soft Herbs With Parmesan & Crème Fraîche

Deep Fried Ham Croquant With Pate Negra, Dandelion Leaf & Prune Purée

Pressed Terrine Of Foie Gras & Smoked Duck With Fig Purée & Toasted Fruit Bread

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Roast Wild Sea Bass

With A Lobster & Cockle Butter Sauce, Gnocchi & Buttered Spinach

Breast Of Guinea Fowl Wrapped In Pancetta
With Curly Kale & A Smoked Pomme Purée

Josper Roast Rib Of USDA Prime Beef
With Caramelised Shallots, Pomme Purée & A Bordelaise Sauce

A Fricassée of Jerusalem Artichokes, Steamed Leeks
Wild Mushrooms & A Rocket Salad (v)

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Delice Of Chocolate With Textures Of Coconut

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Coffee & Petit Fours

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces.

(v) denotes vegetarian

A 12.5 % service charge will be added to your bill. All prices include VAT.

A £25 deposit is required

Please note there is no bar area available on Valentine's night