

Valentine's

NIGHT UNDER THE STARS

AMUSE BOUCHE

Smoked salmon florette, champagne crème fraîche, black pepper crisp (NGI*)
Charred celeriac quenelle, green apple gel, truffle oil, hazelnut dust (VG,NGI)

STARTERS

Wild mushroom & roasted root bisque

thyme infused cream garnish, whipped butter & petit pain (V, VG*, NGI*)

Rich chicken liver parfait

sourdough toast, port & onion chutney, honey glazed fig (NGI*)

Trio of beetroot

roasted beetroot, beetroot purée, pickled beetroot, lemon cream, toasted almonds, micro salad (VG, NGI)

MAIN COURSE

Slow cooked beef short rib

truffle pomme purée, butter glazed rainbow carrots, charred Tenderstem broccoli,
rich dark chocolate & thyme jus (NGI*)

Ballotine of chicken

stuffed with wild mushroom & spinach, dauphinoise potatoes, roasted baby leeks, tarragon cream sauce (NGI*)

Roast cauliflower & beetroot terrine

fondant potato, chestnut & parsnip purée, asparagus, red wine vegan gravy (VG, NGI*)

DESSERTS

Dark chocolate & red cherry tart

white chocolate ganache, sweet raspberry compote & chocolate soil (V)

Chocolate chip & caramel cheesecake

salted caramel sauce, white chocolate crumb & vanilla bean ice cream (V, NGI*)

Sugar poached pear

dark chocolate soil, vanilla mousse, rich chocolate sauce (VG,NGI)

Please note: We follow good hygiene practices in our kitchens but due to the presence of allergenic ingredients in some products, there is a small possibility that trace allergens may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. Ingredients containing allergens which are deep fried in our kitchens will use the same fryers as ingredients which do not contain allergens. There may be a risk of cross-contamination.