

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)