

Valentine's

WEEKEND

Two courses
£34 per person



Three courses
£40 per person

arrival

Glass of prosecco on arrival

to start

Baked Camembert for two to share
with toasted bread, apple and grape chutney (V)

Tempura calamari rings
Lemon and dill mayonnaise

Hasselback potatoes
with tomato and red onion salsa (VG)

main course

Braised lamb shank
Crushed root vegetable mash, red onion jam and glazed carrots

Pan fried sea bass
Sautéed new potatoes, fine beans, caper beurre blanc

Green ginger & rhubarb dahl
Tangy & sweet green mung lentils simmered with cumin, ginger & rhubarb
Basmati rice steamed black cardamon and cumin, roti breads (V)

desserts

Strawberry mousse
Strawberry and basil compote, dark chocolate and strawberry ice cream

Ruby tart
Whipped ganache, blackberry compote and champagne sorbet

Chocolate dream
Rich dark chocolate sponge, chocolate mousse
cherries, chocolate glaze and cherry sorbet

tea & coffee

