

# Valentines Menu

Glass of Champagne

## Starter

Spicy celeriac & carrot on a bed of marinated red cabbage (v)

Pan fried scallops with beetroot & parsnip purée

Foie gras with fig chutney on crispy croutons

## Pasta

Burrata & black truffle tortellini (v)

## Main

Duck breast served with celeriac purée,

pearl barley & berry Jus

Monkfish served with potato fondant & red chard

Wild mushroom wellington served with cheese velouté (v)

## Dessert

Poached Pear served with white chocolate sauce

Red velvet cake served with vanilla ice cream

Selection of sorbets

£90 per person

Available on 12<sup>th</sup>, 13<sup>th</sup> and 14<sup>th</sup> February 2022 only

**IF YOU SUFFER FROM AN ALLERGY OR FOOD INTOLERANCE PLEASE LET US KNOW, BEFORE ORDERING, SO WE CAN ADVISE YOU. PLEASE**

**NOTE THAT OUR KITCHENS ARE NOT A NUT OR ALLERGEN FREE ENVIRONMENT.**

**V SUITABLE FOR VEGETARIANS  
ALL PRICE ARE INCLUSIVE OF 20% VAT.**

**A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL**