

VALENTINE'S DAY 2019 6-9pm £26pp

Dipping Breads with olive oil and balsamic vinegar

~~~

## New Zealand Green Lip Mussels

With garlic butter, brown bread and fresh leaves

## Tempura Battered Brassica

Dressed with an English blue cheese sauce

## Sauté Wild Mushrooms

With coriander, garlic and sea salt, served on toasted seeded bread

## Breast of Pigeon

With orange and lavender, served on a leafy salad

~~~

Chicken Meatballs

Hand Rolled meatballs served on noodles with green vegetables and a
tomato coulis and a cheddar sauce

Sole, Scallop and Bacon

Lemon sole wrapped round fine beans and spinach, with seared scallop, sweet potato mash and maple bacon

Fillet Beef with Balsamic Tomato

Grilled fillet of beef with roasted vine tomatoes, parmentier potatoes, wild mushrooms
and a red wine reduction

Kenkomen with Edamame

Rice noodles with sugar snaps, carrot edamame beans and kale,
in a soy herb and agave broth

Sweet Potato and Lime Fritters

Patties of sweet potato, carrot and lime, layered with rocket. With a chunky guacamole, finished with a sweet balsamic sauce

~~~

## Chocolate Orange Tarte

Dark Chocolate flavoured with orange, served with a Chantilly cream and orange sauce

## Steamed Spotted Dick

A rich wholesome spotted dick pudding draped in crème anglaise

## Chocolate Trio Gateaux

Layers of dark, white and milk chocolate, served with raspberries and vanilla ice cream

## Gin Steeped Strawberries

Fresh strawberries steeped in Warner Edwards Mellissa gin with a juniper infused mousse

