

Wednesday 14th February Valentine Menu 2024

Glass of Champagne and selection of Canapés on arrival

Amuse-Bouche

Wild Mushroom Velouté
served with Rustic Bread and Herb Butter

Starter

‘Home-smoked’ Pan-fried Scallops
served with a Salad Nicoise

Dorset Crab, King Prawn and Avocado Tian
with Soft Boiled Quail Egg, Cucumber, Caviar and Pink Grapefruit Dressing

Guinea Fowl, Quail and Chicken Terrine
wrapped in Parma Ham with Toasted Brioche, Spicy Carrot, Orange and Ginger Relish

Truffle Honey Goat’s Cheese
with Textures of Beetroot and Rustic Bread

Sorbet

Pink Champagne and Rose Sorbet with Fresh Pomegranate

Main

Pan-fried Fillet of Sea Bass
with Butternut Squash Risotto and marinated Artichokes

‘The Crown’ Beef en Croûte
Roast Beef with Spinach and Wild Mushrooms wrapped in Puff Pastry with Green Beans, Truffle Mash and Madeira Jus

Oven-baked Loin of Lamb
with a Mini Shepherd’s Pie, Rosemary and Garlic Roasted Root Vegetables and Redcurrant Jus

Oven-baked Aubergine and Mediterranean Vegetable ‘Lasagne’
with Asparagus, Rose Harissa Sauté Potatoes and Superfood Pesto

Desserts

St Valentine Raspberry and lemon curd millefeuille
with raspberry compote and white chocolate ‘confetti’

Strawberry and Vanilla ‘Mirrored’ Cheesecake
with red berry coulis and lime Mojito sorbet

Warm chocolate and Bailey’s tart
with caramelized oranges and gingerbread ice-cream

Selection of British and continental cheeses
Served with truffle honey and Fig & Port chutney

Tea or Coffee with a selection of Chef’s Petit Fours

£95.00 per person