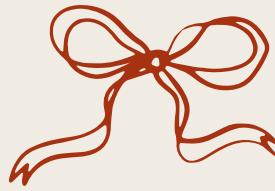


# VALENTINE'S DAY MENU



## STARTERS

ROULADE OF SMOKED SALMON. CREAM CHEESE & ROCKET. HEIRLOOM TOMATO SALSA

VELOUTE OF ROASTED SWEET POTATO. COCONUT & RED CHILLI

SIX CHILLED OYSTERS. PEPPERED MANGO & SHALLOT DRESSING

SHARING PLATTER OF ITALIAN CURED MEATS. OLIVES. WARM HOMEMADE ROSEMARY FOCACCIA & AGED BALSAMIC

CLASSIC STEAK TARTAR. CRISP POTATO HASH

## MAINS

ROAST BASS FILLET WITH THAI SPICED SHRIMP AND LIME BROTH. EGG NOODLES

MEDALLION OF AGED BEEF FILLET. FONDANT POTATO. GREEN BEANS. CELERIAC PUREE & PORT WINE SAUCE

CORN FED BREAST OF CHICKEN. BUTTERED SAVOY CABBAGE. BABY LEEKS & HERB LINGUINI IN FOREST MUSHROOM CREAM

BUTTERNUT SQUASH RISOTTO. DRIED SAGE LEAVES & AGED PARMESAN

## DESSERTS:

APPLE & BLUEBERRY CRUMBLE. CUSTARD

PASSION FRUIT MOUSSE. CHOCOLATE SHORTBREAD

MILK CHOCOLATE BROWNIE. SALTED CARAMEL ICE CREAM

ENGLISH CHEESE PLATTER. HOME MADE CHUTNEY. CRACKERS AND LOCAL BUTTER

FRESH STRAWBERRIES WITH WHITE AND MILK CHOCOLATE SAUCE