Valentine's Wenu

3 courses – £50 per person

STARTERS

Baked Camembert, Toasted Ciabatta, Fig Relish Pan Fried Scallops, Lemon Thyme Velouté, Cucumber Pearls Chicken Ballotine, Celeriac Remoulade, Modena Balsamic Reduction

MAINS

21-day aged Beef Fillet, Bone Marrow Crust, Rosti Potatoes,
Heritage Carrots, Merlot Jus
Poached Lemon Sole Fillets, Jersey Royals, Champagne and
Smoked Salmon Butter Sauce
Asparagus and Ricotta Tortellini, Sundried Tomato Pesto,
Parmesan Snow

DESSERTS

Rosewater Pannacotta, Exotic Fruit Medley, Chocolate Curls Strawberry and Prosecco Torte, White Chocolate Ganache, Dried Rose Petals.

Chocolate Lava Cake, Frozen Raspberries, Pistachio Ice Cream

