



VALENTINE'S MENU

£70 per couple

ANTIPASTI

Trio of Onion Soup

Goats Cheese Panna Cotta
red peppers, beetroot and pesto

Lobster Ravioli
with cream and tomato and Parmesan

Porchetta Salad
with pickled shallots and apple purée

Scottish Salmon Tartare
with pickled cucumber

SECONDI

Pan Roasted Breast of Corn Fed Chicken Stuffed with Porcini
white grapes, grappa and dauphinoise potatoes

Fillet of Sea Bass
with peas, pancetta and tarragon, served with cream potatoes

Rack of Lamb
glazed with honey and orange, with fondant potato

Asparagus and Broccoli Risotto
topped with a cheese fondue

Tagliatelle with Langoustine
cherry tomatoes and courgette flowers

Pizza San Valentino
smoked salmon, lobster meat, asparagus, mascarpone, pink peppercorns and parsley

DOLCE

Mixed Berry Champagne Jelly

Apple Tartin for Two

Chocolate Fondant for Two
with vanilla ice cream

Entertainment by Saxingh - International Pro Saxophonist
One optional complimentary bottle of wine per couple, additional alcohol is BYOB (£5 corkage)