

Valentine Menu



Roast Plum Tomato & Red Onion Soup
Finished with cream & fresh basil

Ham Hock & Soft Herb Terrine
With pickled vegetables & mustard biscuits

Seared Diver Caught Scallops (£4 supplement)
With celeriac fondant, beetroot jam, celeriac & vanilla Puree

Spiced Avocado Parfait
With Sunblushed tomato bruschetta & black olive mousse

~O~

FOR HER
Raspberry & Champagne Sorbet

FOR HIM
Pineapple & Black Pepper Sorbet

~O~

Tenderloin of Pork Wrapped in Parma ham
With shallot tatin, herb mash, sugar snap peas & Rosemary jus

Pan Fried Fillet of Seabass
With buttered spinach, broad beans, cocotte potatoes & vanilla cream

Ballontine of Chicken Leg
Stuffed with wild mushroom farce, parsnip fondant, sweet potato puree & natural jus

Tempura Fried Vegetables
With squash & Rosemary potentia, chips & Asian mushy peas

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Milk Chocolate Mousse
With white chocolate & Baileys sauce

Key Lime Pie
With lime jelly & chilli mascapone

Wild Berry & Champagne Jelly
Fruit Coulis & Champagne Sabayon

Strawberry & Pistachio Mousse Mille Feuille
With fresh fruit compote

Chef Selection of South Coast Cheeses
With biscuits & chutneys

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Freshly brewed Coffee & Petit Fours

£35.95 per person