

VALENTINE'S DAY DINNER

TUESDAY 14TH FEBRUARY 2017

AMUSE BOUCHE

APPETIZER

Poached Oysters, Spinach & Thermidor Foam

or

Grilled Quail, Roast Corn Purée, Chorizo, Maple Jus

STARTER

Seared Scottish Scallops, Black Pudding Croquettes, Apple

or

Cannon of Welsh Lamb, Caponata, Broad Bean Pesto

MAIN COURSE

Crispy Skinned Sea Bream, Razor Clam, Mussel & Prawn Dieppoise

or

Grilled Belted Galloway Fillet Steak, Foie Gras, Salsify, Mushroom, Perigueux Sauce

DESSERT

Lychee and Raspberry Parfait, Hibiscus Veil

or

Chocolate & Hazelnut Feuilletine, Lime Curd

£80 per person

£160 per person with bottomless champagne

(Served for two hours from seating time)