



Valentine's Day Menu

AMOUSE BOUCHE

Artichoke Soup Coup with herb oil

STARTER

Chicken and Ham Hock Terrine served with Pickled Baby Vegetables on Toasted Brioche

or

Chargrilled Cauliflower Steak, Cannellini Bean Puree, Salsa Verde, Crispy Shallot Rings (V) (VG)

MAIN

Rump of Lamb served with Smoked Pommes Anna, Heritage Baby Vegetables, Celeriac Puree and a Lamb Jus

or

Wild Mushroom and Truffle Pithivier served with Thyme, Baby Leeks and a Celeriac Puree (V)

Vegan Option Available On Request

DESSERT

An Assortment of White Chocolate, Raspberry and Lemon Choux Buns (V)

or

Winter Berry Compote topped with Granola and Vegan Vanilla Ice Cream (VG)

PALATE CLEANSER

Passionfruit & White Chocolate