

VALENTINES MENU

Champagne Cocktail on Arrival

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Cream of Asparagus Soup with a Floated Poached  
Quails Egg.

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Pan Seared Scallop with a White Radish Salad
and a Wasabi Mayonnaise.

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Pan Fried Fillet Steak, Gaufrette Potatoes, Green Beans,  
With a Dolcelatté Sauce.

Or

Pan Fried Halibut Topped with a Tomato salsa served  
with Sautéed Potatoes and a Minted Pea Puree.

Or

Gnocchi Sautéed with Roast Peppers, Jerusalem  
Artichoke & Sun Dried Tomatoes in Garlic & Herb Oil,  
Finished With Parmesan.

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Dark Chocolate & Hazelnut Chocolate Fondant Served
With Vanilla Ice cream

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Coffee & Handmade Petit Fours

£45.00 per person

HEAD CHEF: DANIEL WALKER