



Valentine's Menu



On Arrival

Honey roast duck amuse bouche served with a soya and ginger dip, and accompanied by a glass of rosé bubbles

Plated Starter

Asian lemongrass noodle salad with poached prawns and a sweet chili sauce, garnished with red caviar

Or

Baked camembert and gooseberry phyllo pastry pocket set on a carpaccio of pickled beetroot and garnished with chive yogurt

Strawberry sorbet topped with mint sugar

Plated Main Course

Chicken supreme filled with pumpkin and sage mousse, draped in a creamy cognac wild mushroom sauce

Or

Grilled beef Mignon topped with bacon marmalade and served with a pink peppercorn sauce

Or

Rolled black spaghetti served with a peppadew-basil cream sauce and topped with parmesan shavings

all the above served with pommes croquettes and roasted Mediterranean vegetables

Dessert Trio

Mini strawberry crème chocolate éclair, mini Frangelico crème brûlée and a mini French lemon tart

To End Your Meal

Belgian chocolate truffles and coffee

