

# Valentine's Menu

£60 PER GUEST



Please select one option from the appetisers, market specials and dessert pantry

## CLOVER ROSE COCKTAIL

*Rose liqueur, Passoã, raspberries and lychee*

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## APPETISERS

*Roasted vine tomato soup - croutons (ve)*

*Scottish cured smoked salmon - cucumber, lemon, Tanqueray gin dressed herbs and toasted dark rye bread*

*Marinated French duck salad - plum dressing, grapefruit, pine nuts and shallots*

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## PALATE CLEANSER

*Champagne sorbet - rose petals*

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## MARKET SPECIALS

*Rib-eye steak 8oz - 28-day-aged, grass fed, baby vine tomatoes, tenderstem broccoli and peppercorn sauce*

*French trim lamb rack - gratin potatoes, baby carrots and minted jus*

*Pan fried sea bass fillet - roasted butternut squash mash, sauté green beans and confit beetroot*

*Baked Aubergine - white quinoa salad, roasted red pepper puree and wilted kale (ve)*

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## THE DESSERT PANTRY

*Sticky toffee pudding - caramelised Williams pear, butterscotch sauce and vanilla ice cream (v)*

*Eton Mess - Chantilly cream, whole meringue, strawberries and raspberry coulis (v)*

*Strawberry and prosecco cheesecake*



If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. (v) Suitable for vegetarians. (ve) Suitable for vegans.