

# Valentine's Day 2020

## STARTERS

### Smoked tomato and chorizo soup

Rosemary and honey soured cream, brioche croute

### Mezze Sharer

Garlic studded baby camembert, pea hummus, prosciutto ham, salami Milano, Kalamata olives grilled olive bloomer bread, sea salt and herb flatbread and baby watercress

### Veggie Mezze sharer

Garlic studded baby camembert, pea hummus, chargrilled Mediterranean vegetables, charred artichoke, Kalamata olives grilled olive bloomer bread, sea salt and herb flatbread and baby watercress

### Prawn and crayfish tian

Lime, coriander and smoked paprika aoli, salted cucumber, ciabatta toasts

### Beetroot Medley

Pickled Candy Beets, Roasted Golden Beets, Beetroot Pesto  
Homemade Vegan Tarragon Mayonnaise

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## MAIN COURSE

### Honey and cider braised belly of pork

Black pudding croquette, celeriac mash, spiced apple puree, salted crackling and rich pan jus

### Herb marinated chicken supreme

Chargrilled and brushed with white truffle oil, garlic dauphinoise potatoes, pureed squash and merlot jus

### Blackened salmon

Pan seared salmon fillet, smoked salmon, lemon and chive arancini, pan roasted butternut squash and fine beans, watercress puree

### Spinach, pine nut, wild mushroom and vegan cheese en croute

Roasted sweet potato, tender stem broccoli and smoked tomato coulis

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## DESSERT

### Raspberry and champagne torte

Dark chocolate pencil, berry coulis

### Warm apple tart

Whipped vanilla cream and toffee sauce

### Vegan chocolate and coconut tart

Winter berry compote

### Warm mini doughnuts

Sugar and cinnamon coated doughnuts and fresh strawberries with a warm chocolate and baileys dip