



Valentines Menu

Champagne and fresh oysters on arrival

First Course

Beetroot Cured Salmon

Shaved baby carrots, granny smith apple, fennel salad

Second Course

Chicken Roulade

Semi dried tomato, soft parmesan polenta, roasted shimegi mushrooms

Third Course

Cider Braised Pork Belly

Pear puree, parsnip puree, pearl onion fondant, chimichurri

Sorbet

Strawberry Sorbet

Fourth Course

Confit Duck Leg

Pearl barley risotto, candied beetroot, broad beans

Dessert

Chocolate Delice

Strawberry mousse, soft meringue, pistachio powder, brandy snaps

