

# Valentine

## ♥♥ Starter ♥♥

New-zealand green lipped mussels, confit tomatoes,  
parsley jus with a rocket & cress salad

Pan seared breast of wood pigeon, marinated beetroot  
& celeriac puree

Home-made truffle gnocchi, cauliflower puree & carrot  
linguine served with champagne soaked chicory (v)

## ♥♥ Main ♥♥

Sea bass served over a bed of creamed leek, bacon lardons, carrots and baby roast  
potatoes

Mushroom & thyme ravioli served with ratatouille & a basil emulsion (v)

Fore-rib of beef served with triple cooked sweet potato chips, radish salad &  
madeira sauce

## ♥♥ Dessert ♥♥

Mixed berry panna cotta served with a mango parfait

Lemon tart served with strawberry ice-cream & an almond praline

Chocolate soufflé, almond tuile & raspberry sauce

*\* Followed by Tea/Coffee and one of Chef's Own Handmade Chocolates \**