

Valentine's Day MENU

14th
FEBRUARY



Full 4-Course Plated Menu

Prices include 1 x pp amuse-bouche & glass of bubbly

Bread service | starters | sorbet | mains | dessert

Starter

Lobster Salad

Lobster salad with avocado and lime purée, potato croquettes, champagne & chive aioli

or

Stuffed Mushrooms

Spinach and feta-stuffed brown mushrooms with garlic crumbs, chives, tomato jam and homemade balsamic reduction

Main course

Seabass

Pan-seared seabass with crispy fried leeks, parmesan soft polenta, asparagus and white wine beurre blanc

or

Beef Fillet Mignon

Grilled beef fillet with truffle cauliflower purée, seasonal root vegetables, charred baby onion with red wine and thyme demi-glaze

or

Roasted Rack of Lamb

Marinated lamb cutlets with saffron mash, a rich lamb & mint jus, accompanied by grilled beans & baby corn medley and sweet cinnamon butternut cubes

Desserts

Dark Chocolate & Raspberry Bavarian Mousse

Belgian dark chocolate mousse layered with raspberry gel, rose-infused plums & ginger sorbet

Amuse Bouche

Oysters & Caviar

Fresh oyster topped with cucumber-dill, caviar & lemongrass oil

Bread Service

Freshly baked bread baskets

With flavoured butter, hummus, pesto, olive oil, balsamic vinegar

Sorbet

Smokey mango with mint pearls

Deep-Fried Vanilla Ice Cream

Caramelised white chocolate, macerated strawberries & pistachio sponge

or

Happy Valentine's Day

