

***Happy Valentine’s Day***

***Kir royal and canapés on the arrival***

**Starters**

(V) Slow roasted cherry tomato soup with pesto

Pea panna cotta with dressed crab brown crab mousse and mango salsa

Confit duck leg pancake with butternut squash puree rose pouched plums and honey jelly

Meze to share (lamb kofetas, feta, mozzarella, olives, sun blushed tomatoes, hummus & guacamole)

Fig and red onion marmalade mille-feuille with blue cheese mousse and port reduction

**Main Courses**

Grilled fillet of beef with oxtail red wine jus, beetroot,dauphinoise potato and vegetables

Roast rump of lamb with black olive crusted new potato basil and courgette puree, ratatouille and balsamic jus

(V) Pan fried sweet potato gnocchi with romanesco sauce charred broccoli and almond milk foam

Roasted Guine fowl breast with caramelised orange puree red onion tart fine and red wine sauce

Grilled halibut with red pepper and cardamom jus with squid ink risotto apple salad and saffron oil

**Desserts**

Papaya crème and passion fruit Brule with pink pepper corn shortbread

New York cheese cake with strawberry ice cream

Fresh strawberry and shortbread stack with Chantilly cream and passion fruit

Lemon sponge pudding with custard

A selection of French cheese and biscuits with fruit chutney

***£49.50 pp***

Discretion 10% service Charge will be added to your total bill

*Please note that a La Carte Menu will not be available on Evenings of Saturday 13th& Sunday 14th Feb*