

VALENTINE'S MENU

£ 45.00 per person

**A Complimentary Glass of Dolce Sunset
(Champagne, Chambord, Raspberry)**

TO START



Scallops

*Pan Fried Scallops Flamed in Brandy, Chili, Garlic and Parsley Butter
Served with Crusty Bread*

Kent Asparagus

With Wild Mushrooms, Truffle Oil & Pecorino Romano Shavings

Melon and Parma Ham

With Fruit Coulis & Marsala Wine

Burrata Ai Bruschetta Pomodoro (V)

*Whole Burrata on a bed of Tomato, Garlic, Basil Extra Virgin Olive
Oil with Toasted Bloomer Bread*

TO FOLLOW



SEA BASS WITH A CHIVE VELOUTÉ SAUCE

*Pan-Fried Filled of Sea Bass with A Chive Velouté Sauce
(A Classic French Creamy White Wine, Chives Sauce)
Served with Hasselback Potatoes and Tendersteam Broccoli*

Grilled Rib-Eye, Forest Mushroom Sauce

Served with Ratatouille & Dauphinoise Potatoes

Confit Duck & Waffle

*Crispy Confit Duck Leg on a Bed of Homemade Waffle,
Fried Free Range Egg & Maple Syrup*

Wild Mushroom & Asparagus Risotto

With Truffle Oil and Parmesan Shavings



TO FINISH

**White Chocolate & Raspberry Cheesecake
Pistachio Tiramisu
Chocolate and Orange Mousse**