

Valentine's Day Menu

To Start

Baked Scottish king scallop Rockefeller gratin, spinach, shallots, vermouth, Parmesan cheese sauce

Grilled asparagus spears, Clarence Court confit duck yolk, brioche pain perdu, Parma ham

Beetroot carpaccio, confit artichoke, tapenade, candied walnut, caperberries & Parmesan shavings

Intermediate Course

Pina Colada - macerated pineapple in white rum, coconut cream foam

The Main Course

Yorkshire matured beef fillet Wellington, spinach, black truffle purée, Madeira wine jus

Pan fried wild cod fillet, Morecambe spiced brown shrimps, samphire, potato cake

Free range chicken ballotine, tarragon mousse, gratin dauphinois, purple sprouting broccoli & thyme jus

Heritage tomato, balsamic shallot tarte tatin, Sussex Charmer croquette, wild rocket

To Finish

Chocolate delice, chocolate chip Ice cream, pain d'épices soil
Mango & passion fruit cheesecake, berry coulis & chocolate stem
Artisan cheese selection served with chutney, frozen grapes, cheese biscuits

Trio to share - chocolate fondant, lemon posset, dulce de leche fool & speculoos