



A Frank Sinatra Valentine's Soirée

SATURDAY 14th FEBRUARY

Amuse-Bouche

COURGETTE & ROSEMARY SOUP

Courgette fritter (v)

Starters

OAK SMOKED SALMON

Confit and pickled fennel, dill, crème fraîche, soda bread (DF*, GF)

PRESSING OF CHICKEN & MADEIRA TERRINE

Truffle, madeira jelly, quince, pear & saffron chutney, brioche (DF*, GF*)

RED ONION & BEETROOT TARTE TATIN

Goat's cheese, pickled beetroot & onion (DF, VE)

Main Courses

SEARED DRY AGED FILLET OF YORKSHIRE BEEF

Potato terrine, celeriac purée, roasted shallot, charred green onion, glazed ox cheek, beef jus (GF*)

PAN ROASTED TURBOT

Caviar, Pommes Anna, confit broccoli stems and purée, Champagne and shellfish sauce (GF)

APPLE BRAISED CELERIAC STEAK

Confit Roscoff onion, onion broth, puffed barley, burnt apple purée (GF, VE)

Desserts

DULCE DE LECHE & CARAMEL CHEESECAKE

Brown butter base, baked vanilla cheesecake, caramel glaze, cocoa nibs

SELECTION OF SEASONAL BRITISH CHEESES

Served with seasonal fruit chutney, quince, orange blossom & vanilla macerated apricots, selection of biscuits (GF, V*)

EXOTIC FRUIT DÉLICE

Passionfruit jelly, anise cream, exotic fruits (GF, VE)

TEA, COFFEE & PETIT FOURS