



# *A Frank Sinatra Valentine's Soirée*

SATURDAY 14<sup>th</sup> 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

ALLERGENS & DIETARIES: GF - GLUTEN FREE | V - VEGETARIAN | VE - VEGAN | \* - ADAPTABLE.  
PLEASE SPEAK TO A MEMBER OF STAFF TO ADVISE OF ANY DIETARY NEEDS OR TO REQUEST CALORIFIC INFORMATION.