

# VALENTINE'S MENU

4 COURSES FOR £60/PERSON

## STARTERS

Smoked Salmon | Teriyaki & Ginger glazed | cashew nuts

OR

"Oeuf Meurette" Poached Egg | Truffle | Black garlic |

Croutons

OR

"Pâté en croûte" game meat pie | Mustard | Gherkins

## MAINS

Pigeon | Beetroot | Cherry | Radicchio

OR

Charcoal Hake | Sprout & Cabbage | Pears | Herb cream

OR

Celeriac Risotto | Parmiggiano | Truffle | Hazelnut

## CHEESE

Coeur de Neufchatel, Seasonal Chutney, Baguette

## DESSERT

Shortbread | Pistachio | Poached Pear

