

VALENTINE'S AT HOME MENU

Sunday 14th February

5 Course Menu - £150

All dishes have been designed for two to share and to finish at home. Only one dish per course may be selected.

Creamed Celeriac & Cox Apple Soup

Docker Sourdough Baguette and Salted Butter

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Selection of Locally Cured & Smoked Fish (Rocksalt Cure Kiln Smoked Salmon, Whipped Cod's Roe, Smoked Mackerel, Horseradish Cream, Boiled Egg, Soda Bread)

or

Charcuterie Plate with Pickles

(Smoked Pancetta, Coppa, Salami, Prosciutto, Burrata, Ashmore Farmhouse, Kentish Blue. Olives, Chutney, Quince Jelly, Oat Cakes)

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Beef Wellington
Truffled Creamed Potato, Hispi Cabbage, Madeira Sauce

or

Loch Duart Salmon & Crab en Croute Tenderstem Broccoli, Pickled Fennel & Cucumber Salad, Brown Crab Ketchup

Hay Baked Camembert (Figs, Honey, Thyme, Walnuts & White Wine)

or

Cold Chocolate & Raspberry Fondant

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**Petit Fours** 

(Dark Chocolate & Salted Caramel Tartlets, Lemon Meringue Pies)

Must be ordered in advance by 12pm on 9th February / Collection will be from Rocksalt on 13th February - 9am -12pm

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses, although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Game may contain shot.