

# VALENTINE'S MENU

*Alexander at Home*

## Starter

BALLOTINE OF CONFIT CHICKEN LEG  
with pancetta, wild mushrooms & soft herbs,  
English mustard dressing & watercress  
*From Oliver Joyce, Rowhill Grange*  
- 2 AA Rosette

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## Main Course

ROAST FILLET OF BEEF  
with chicken & truffle mousse, confit potato,  
wild mushroom & purple sprouting fricasse,  
bittersweet port wine sauce  
*From Darrel Wilde, Alexander House*  
- 3 AA Rosette

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## Dessert

“HEART ON A PILLOW”  
strawberry & Prosecco mousse, white chocolate  
parfait, kalamansi sorbet  
*From Adam Podlowski, Great Fosters*  
- 2 AA Rosette