



Valentine's Day Dinner Menu

Thursday 14th February

Served from 6:30pm – 9:30pm

£50 per person – 50% deposit required upon booking

Canapes to Share



Starter – *available individually or as a sharing platter*

Chorizo Scotch quail's egg, red pepper relish, frisée lettuce



Grilled Capricorn goats cheese, nigella seed tuile, apricot chutney, micro salad



Poached salmon, compressed radish & cucumber salad, spiced tomato jelly, basil cress



Devon white crab meat, celeriac remoulade, Granny Smith jelly

Soup

Cappuccino of Tonka bean soup, favoured with cep mushrooms

Main

Fillet of beef Wellington, truffle mash potatoes, creamed wild mushrooms, red wine sauce



Herb roast breast of chicken, pea, broad beans & wild garlic, chicken thigh & parmesan ravioli, red wine jus



Baked Solent caught seabass fillet, crab risotto, shaved fennel & lemon salad, shellfish emulsion



Asparagus & mascarpone tart, roast baby onions, cauliflower purée, balsamic glaze

A Sharing Platter Of Mini Desserts To Include::

Dark chocolate fondant – lemon & raspberry cheesecake – Matcha tea panna cotta

Coffee and Champagne Truffles



Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients to their requirements
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink.
A discretionary service charge of 10% will be added to the total bill.



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