*Valentines menu*

*£65 per person ( welcome cocktail & entertainment )*

*Yeast & flour*

Sourdough bread “tear & share” with caramelized onion butter

*Starters*

Carlingford oysters with cucumber relish, Merlot shallot dressing, pickled golden raisins

with pork jowl & basil

Confit rabbit pressing with prune & Armagnac, pistachio & Plate brioche loaf

Crispy “Cracklebean“ hens’s egg with a globe artichoke & pearl barley risotto, chervil

*Main Courses*

Roast breast of Dashwood Estate pheasant, red kuri squash puree, josper grilled grelot onion,

Markers Mark pheasant jus

Fillet of Atlantic cod with a smoked mussel broth & citrus fennel

Roasted freekeh” green durum wheat” with Jerusalem artichoke, pied blue, hazelnut & coriander

*To share at the table*

Slow cooked rack of Berkshir pork with “pomme forestiere” (potato, mushroom, onion, garlic,

spinach, pancetta, thyme) truffle jus

*Desserts*

Rose petal “Kir Royale“ macaroon

Rhubarb & custard Mille-Feuille

White chocolate cheesecake, blood orange & pistachio “lips”

*To share at the table*

Chocolate caramel fondant, salted almond praline, Madagascan vanilla ice cream

*To finish*

“Passion Bar” passion fruit & coffee flavoured chocolate