***VALENTINE DAY SET MENU***

***4 COURSES FOR £39 PP WITH A GLASS OF PROSECCO ON ARRIVLE***

***Hors d'oeuvre***

*Tomato, Basil & Truffle Oil Bruschetta*

*Prawn cocktail*

***Starters***

*Beetroot Risotto with Mascarpone & Parmesan*

*Crab Meat, Avocado, Tomato & Cucumber-Wasabi Soup*

*Mackerel, Curried Cauliflower cous-cous & Coriander*

*Soya and Honey Glazed Wood Pigeon Breast, Figs & Pickled Cabbage Fluid Gel*

***Mains***

*Spinach-Squash & Mascarpone-Basil Stuffed Tortelloni Served in Truffle Butter Sauce*

*Vegetable Garden – Roasted Baby Carrot, Beetroot, Pepper, Aubergine, Chestnut Mushroom on Sweet Potato Puree*

*Pan-fried Sea Trout, asparagus risotto, kohlrabi & salmon roe*

*Squid Inq Homemade Tagliatelle, Prawns, clams, cherry tomato, chili, garlic & herbs*

*Seared Fillet of Beef, Wild mushrooms, Jerusalem artichoke Puree, Truffle butter & Bearnaise sauce*

*Braised Lamb Shank, Carrot and potato pave, kale & truffle Jus*

***Desserts***

*Milk Chocolate Brownie with Vanilla Ice Cream & Raspberry Fluid Gel*

*Italian Meringue, Mix Fruits &Lemon Sorbets*

*Selection of cheese, Fig Chutney, Grapes & Crackers*

*Sharing Couple Dessert – Cheese Cake, Chocolate Brownie, Raspberry Sorbets & Mix Berries*