



# Valentine's Menu

## Starters

Fresh king scallops  
with charred leek and onion broth

Duck and fig terrine  
with a salad garnish and toasted focaccia

Fennel and orange quinoa salad  
served with saffron, sesame and pomegranate (v)

## Main Courses

Halibut Steak  
cooked with mussels and beurre blanc topped with mache salad and bamboo shoots

Duck breast  
with chocolate stuffed pear, raspberry coulis and roasted potatoes

Venison Steak  
served with rich port and star anise sauce with sweet potatoes and baby carrots

Vegan  
braised chicory and aubergine with beetroot and pimento pepper sauce and roasted paprika (v)

## Desserts

Orange & champagne mousse  
with a sponge served with champagne foam

Strawberry & chocolate cheesecake  
served with brandied rhubarb (v)

Hand made truffles  
(it contains nuts and alcohol)