



## **Valentines Evening Menu**

Bread and nibbles

### **Starter**

Sesame seed fried goats cheese with mango and stemmed ginger salsa

### **Fish Course**

Salmon three ways: Teriyaki roast salmon fillet with a beansprout fillet, salmon tartar with rye bread, smoked salmon on a potato pancake with caviar crème fraiche

### **Main Course**

Marinated rump of lamb (cooked sous vide) with dauphinoise potatoes, buttered curly kale and a Merlot jus

### **Dessert**

White chocolate and Cointreau fondue with a mixture of sexy dips

£39.95 per person

