

# THE RESTAURANT

## VALENTINES DAY MENU

### AMUSE-BOUCHE

Goats Cheese & Filo Pastry Tartlet  
*Tomato Compote*

### STARTER

Steamed Mussels  
*White Wine & Garlic Cream, Crusty Bread*

Curried Parsnip Soup  
*Coriander Cream, Milk Bread*

Homemade Butternut Squash Raviolo  
*Tomato Broth, Basil Oil, Crisp*

Ham Hock & Pickle Terrine  
*Textures of Apple, Homemade Focaccia Crisp*

### MAIN COURSE

Thyme Roasted Chicken Breast & Crispy Leg  
*Potato Rosti, Buttered Cabbage, Wild Mushroom & Garlic Cream*

Slow Braised Beef Cheek  
*Pomme Anna, Kale, Roast Shallot & Puree, Jus*

Mushroom Wellington  
*Creamy Mashed Potatoes, Charred Tender stem Broccoli, Seasonal Vegetables, Gravy*

Parma Ham Rolled Hake  
*Thyme Roasted Sautéed Potatoes, Creamed Leeks, Beurre Rouge, Crispy Leeks*

### DESSERT

Chocolate Fondant  
*Vanilla Ice-Cream*

Cheese Board & Biscuits  
*Homemade Chutney, Celery & Grapes*

Vanilla Crème Brûlée  
*Homemade Shortbread Biscuit*

Sharing Dessert  
*Mini Chocolate Fondant, Lemon Tart, Vanilla Shortbread Biscuit, Chocolate Dipped Strawberries*

*Please be aware that our dishes are prepared in kitchens where nuts & gluten are present, therefore we cannot guarantee that any food is completely free from traces. Please note menu descriptions do not always display all ingredients and if you require any further information regarding allergens, please speak to a member of our team before ordering. Many of our dishes can be altered to suit requirements.*