

VALENTINES DAY MENU 2018

Starters

Grilled goat's cheese, beetroot carpaccio,
toasted pine nuts, wild rocket, balsamic glaze

Seared Black Pearl scallops, Avruga caviar,
pimento purée, julienne of cucumber, vin blanc

Gressingham duck bon bon & confit of duck leg,
served with a red wine & sweet cherry reduction

Mains

Fillets of sea bass, topped with prawn crevette,
wilted garlic spinach, dill, white wine, saffron crème

Ravioli parcels filled with lemon & ricotta cheese,
white wine, sage and butter, grated Grana Padano

Medallions of Angus fillet of beef, fondant potato,
grilled cherry tomatoes, shallot purée, Barolo wine jus

Desserts

Trio of vanilla & raspberry pannacotta,
apricot sorbet, strawberry cheesecake

A selection of Italian cheeses served with,
quince jelly, celery, grapes, savoury biscuits

Chocolate orange mousse, crushed pistachios,
served with hazelnut ice cream, fresh strawberries

£39.50 pp

Buon Appetito