



## VALENTINE'S DAY

Amuse bouche and a glass of prosecco on arrival



Beef Carpaccio, truffle mayonnaise, parmesan, baby capers & rocket Montgomery cheese soufflé,  
apple & celery salad & walnut dressing  
Escabeche of scallops & red mullet, coriander cream



Seared Duck breast, dauphinoise potato, celeriac puree, pancetta, cabbage & blackberry port  
Pan fried seabass, Kombu minestrone of vegetables basil & parmesan foam  
Wild mushroom, truffle pappardelle with parmesan, toasted hazelnuts & spinach



Assiette of chocolate & pistachio  
Selection of cheeses with biscuits and grapes  
Passion fruit parfait, shortbread, raspberry & mint sorbet  
Coffee and chocolates

**É50 Per Person**

**BOOKING ESSENTIAL**

