

Valentine's Day Menu

£39.95 per person inc. glass of Champagne

Canapés

Amuse-bouche

Starters

Poached pheasant breast

With butternut squash & kale porridge

Ravioli of shell fish

with lemongrass broth

Sous vide hen's egg (v)

with smoked potato, parmesan emulsion & truffle

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## ***Main course***

*Hot beer steamed sea bass*

*with ginger & lime*

*Wild venison fillet*

*with venison "cottage pie", cabbage & carrots*

*Red onion, kale & goats cheese ragu (v)*

*with puy lentils*

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Pre-dessert

Burnt cream

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## ***Desserts***

*Rhubarb & pecan crumble with marzipan ice cream*

*Spiced vanilla mille feuille with toasted hazelnuts*

*Zesty lemon tart, confit lemon & Jersey cream*

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Coffee and Petit Fours