

## *Valentine's Day Dinner*

*Parsnip, Honey & Apple Soup with Rosemary Pesto*

*Pressed Duck Terrine with Armagnac Prunes,  
Crushed Pistachios & Cumberland Sauce*

*Smoked Salmon Potato Cake with Poached Egg,  
Horseradish Cream & Pea Shoots*

*Warm Goats Cheese Crostini with Roast Pears,  
Walnuts & French Herb Salad*



*Lemon Sorbet with Pineapple & Mint Salsa with Brandy Snap Tuille*

*Daube of Beef with Roasted Roots, Italian Bacon,  
Glazed Shallots & Red Wine Sauce*

*Baked Salmon, Crushed Celeriac, Gnocchi,  
Tomato Reduction & Basil Sauce Vierge*

*Corn Fed Chicken with Fried Greens, Pork, Apricot & Fennel Stuffing,  
Wild Mushroom & Tarragon Velouté*



*Rump of Lamb, Potato, Parmesan and Thyme Cake,  
Young Carrots, Lamb Jus & Fresh Mint Pesto*

*Crème Brûlée with Armagnac Soaked Fruits  
& Orange Scented Mascarpone*

*Artisan Cheese Plate with Biscuits, Celery, Grapes & Candied Fruits*

*Chocolate Marquis with Poached Pear Fondants,  
Caramelised Hazelnuts & Pistachio Cream*

*Vanilla Cheesecake with Caramelised Banana & Toffee Eton Mess*



*Coffee & Petit Fours*

