



Valentines Celebrations

MENU

Pressed Ham Hock and Coriander Terrine
with Potato & Wholegrain Mustard Salad

Fresh Asparagus Spears served in a Crisp Pastry Case
with Creamed Leeks, Orange Butter & Avruga Caviar Sauce

Cream of pressed Tomato Soup with warm poached Oyster (Oyster optional)

Duck Liver, Orange & Foie Gras Parfait
with Pine Kernels, toasted Brioche, Beetroot Syrup

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Poached Delice of Organic Scottish Salmon
with a Crab and Crayfish Risotto, Basil Oil**

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Passion Fruit Sorbet with Rose Petal Syrup

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Roasted Leg of Dorset Down Lamb
filled with Apricot Forcemeat rested on Onion Compote with Thyme scented Jus

Pan-fried Breast of Corn-fed Chicken
with Petit Ratatouille, Roasted Garlic, Marsala & Tarragon Sauce

Fillet of Wild Poole Sea Bass
with roasted Carrot Tatin enriched with Vegetable Nagé infusion

Wild Mushroom Risotto with Pearls of Vegetables, Tomato & Chive Emulsion

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Lover's Delight - A selection of three contrasting Desserts

Duo of Pears - poached in Red & White Wine with Vanilla Ice Cream

Vanilla & Mascarpone Panna Cotta, Winterberry Compote, Mulled Wine Granité

A selection of three Cheeses served at your table
with Apricot and Walnut Bread

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Selected Coffees and Teas served with homemade Petit Fours

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