

VALENTINE'S MENU

AMUSE-BOUCHE

SMOKED EEL

Beetroot textures, horseradish

SPICED BUTTERNUT SQUASH VELOUTÉ

Ancient seed granola

TO START

JOHN ROSS JR. SMOKED SALMON BALLANTINE

Salmon roe, taramasalata, tapioca cracker

CONFIT 48-HOUR BEEF SHORT RIB

Creamed potato, buttered kale, confit onion, red wine sauce

TWICE BAKED SOUFFLE WOOKEY HOLE CHEDDAR & GOATS' CHEESE

Butternut squash velouté, pumpkin seed, fig leaf oil, variegated kale crisps

MAIN

CREEDY CARVER DUCK BREAST

Roasted golden beetroot, Jerusalem artichoke, cavolo nero, blackberry conserve, duck jus

BUTTER POACHED COD LOIN

Cauliflower purée, trompette mushroom, crispy layered potato, Champagne sauce

JERUSALEM ARTICHOKE & MUSHROOM RISOTTO

Black truffle, pickled Shimeji, onion textures, prosociano

PRE-DESSERT

VICTORIA PINEAPPLE

Aerated coconut, rapeseed oil

DESSERT

MILK CHOCOLATE DELICE CARAMEL

Feuilletine, chocolate sponge, vanilla ice cream, cocoa nib tuile

FIG LEAF PANNACOTTA, TOASTED COCONUT & FIG SALAD

Black sesame shortbread, fig sorbet, cabernet sauvignon gel

CHEESE COURSE

Selection of locally sourced cheeses, grapefruit & guava jelly, grapes & house chutney

COFFEE AND PETITS FOURS

AUDLEYS WOOD
HOTEL