

VALENTINE'S MENU

CANAPÉS

SELECTION OF CHEF'S CANAPÉS

TO START

SEARED SCALLOPS WRAPPED IN BACON
Pea purée, black pudding crumble

SMOKED DUCK BREAST
Honey roast beet, caramelised onion, house salad

ROASTED HERITAGE TOMATO SOUP (V)
Goats' cheese, herb croutons

MAIN

SAUTÉED FILLET OF BEEF WITH FRESH WILD MUSHROOMS
Potato roses, seasonal vegetables served with red wine jus

CALIFORNIA STYLE SEAFOOD CIOPPINO
Basmati rice, gremolata, herbs

OVEN BAKED BUTTERNUT SQUASH (V)
Kale, goats' cheese bake, caramelised onions, pumpkin seeds, pesto

TO FINISH

PASSION FRUIT CRÈME BRULÉE
Hand-dipped chocolate strawberries

RASPBERRY CHEESECAKE
Mixed berry sorbet

SELECTION OF KILN FARM & FRENCH CHEESES
Oatcakes, celery, red onion marmalade

BRAYE BEACH
HOTEL