

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

AMUSE-BOUCHE

Pumpkin and butternut soup

SALMON & BEETROOT

Cured beetroot salmon, salmon tartare, beetroot carpaccio

BRAISED BEEF CHEEK

Potato cake, oxtail broth, rouille

SORBET

Passion fruit and gin

ASSIETTE OF LAMB

Herb crust lamb rack, braised lamb shoulder, saffron pommes Anna, Périgueux Sauce

DARK CHOCOLATE DELICE

White chocolate bomb, latte, yoghurt sorbet

COFFEE AND PETITS FOURS

BUXTED PARK
HOTEL