

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

TO START

HERITAGE BEETROOT CARPACCIO

Goats' cheese, asparagus, balsamic

JERUSALEM ARTICHOKE VELOUTÉ

Truffle oil, toasted sunflower seeds

MAIN

DUO OF LAMB

*Herb-crusted rack of lamb, slow-braised lamb shoulder, truffle pomme purée,
roasted baby carrots, red wine and thyme jus.*

or

BEETROOT, WILD MUSHROOM & SPINACH WELLINGTON

Truffle mash, herb jus

TO FINISH

DUO OF DESSERT TO SHARE

White chocolate and raspberry cheesecake, lemon meringue tart

FERMAIN VALLEY
HOTEL