

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

CHEF'S CANAPÉS

Local crab tartlet, calamansi, mango, coriander
Goats' cheese and truffle panna cotta, heritage beetroot
Smoked salmon and confit lemon ballotine, avruga caviar

JERSEY SCALLOPS

Cauliflower textures, sea bean, Granny Smith apple dressing, pork crackling

ANGUS BEEF WELLINGTON

Roast parsnip purée, potato and truffle pavé, pickled girolles mushroom

PRE-DESSERT

SWEET HEART

Rhubarb and raspberry, Jersey yogurt ice cream