

VALENTINE'S DAY

CHEF'S EXPERIENCE MENU

CANAPÉS

BREAD

Homemade treacle loaf, cultured butter, smoked cod roe emulsion

AMUSE-BOUCHE

Roasted tomato soup, sourdough croutons, basil, tomato ponzu vinaigrette

STARTER

Home-cured salmon, dill, crème fraîche, cucumber, avocado, caviar, homemade blinis

MAIN

Aged Hereford beef fillet, tenderstem broccoli, peppercorn sauce, potato dauphinoise

SHARING DESSERT

Strawberry & rose tart, Champagne-macerated strawberries, rose syrup, berry sorbet

PETITS FOURS

Passion fruit pâte de fruit, homemade salted caramel chocolate bonbons