

# VALENTINE'S MENU

## CANAPÉS AND PROSECCO

### TO START

PAN-SEARED DIVER SCALLOPS

*Fennel, orange, red chicory*

HERITAGE BEETROOT

*Whipped goats' curd, frisée leaf*

### MAIN

MAPLE MARINATED SURREY BEEF FILLET

*Braised shin, cauliflower purée and red Port jus*

PAN FRIED STONEBASS FILLET

*Baby leek, new potato and shallot, basil, and caper dressing*

JERUSALEM ARTICHOKE

*Herb oil, confit lemon*

### TO FINISH

MILK CHOCOLATE CRÉMEUX

*Yoghurt sorbet*

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PETITS FOURS

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A SELECTION OF CHEESES

*Quince and hibiscus chutney, sourdough crackers and fig*

WOODLANDS PARK

HOTEL