

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 TART

Artichoke variation, herb salad, 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