Valentine's Menu

Amuse bouche

Celeriac & apple soup, baked croutons & home-made bread

Mussels cooked in cider, leeks & garlic, finished with mustard cream & fresh herbs

Goats cheese cheesecake with candied walnuts, red pepper puree & balsamic pearls

Free range chicken & guinea fowl terrine, home-made brioche & red onion gel

Scottish smoke salmon with whipped crème fraiche, lemon & caper dressing

Slow-cooked Welsh beef, dauphinoise potatoes, sprouting broccoli & Diane sauce

Sous-vide chicken breast with crispy leg, carrots, baked baby potatoes, chicken sauce

Roast rump of Welsh lamb with slow cooked leg, Anna potatoes, braised chicory

and a redcurrant jus

Baked salmon fillet, saffron potatoes, cauliflower puree, pickled raisins, white wine veloute

Warm broccoli & Shropshire blue tartlet with roast shallots, pomme puree & port

Iced passion fruit & Champagne shot

Milk chocolate terrine with berry puree & honeycomb

Passion fruit crème brulee with shortbread hearts

Iced apple parfait with mini toffee apple, chocolate soil & pistachio cake

Selection of cheese & biscuits with quince jam, celery, apple & grapes

Coffee & petit fours

6 courses £39.50 per person