

Valentines Dinner Menu

Thursday 14th February 2019

Served from 12pm to 9pm

Sumptuous 4 course dinner & arrival cocktail including a rose for the lady

£40 per person or £100 per couple including a bottle of Prosecco Brut

Arrival Cocktail – Stratosphere, creme de violet, Prosecco, flower garnish

Cocktails

Blushing Geisha £8

Gordon's pink gin, Chambord, lemonade

Blueberry Mojito Royale £9

Bacardi, blackberry syrup, Prosecco

Rose Bud £7

Vodka, passionfruit purée, vanilla syrup, cranberry juice

Pornstar Martini 9.50

Smirnoff black, Passoa, vanilla, passion fruit, Prosecco

Amuse bouche

Monkfish & cured San Daniele ham, pomegranate salsa (gf, df)

Starters

Celeriac, hazelnut & truffle soup, crusty bread (gf, df, vegan)

Seared king scallops, Jerusalem artichoke, Kentish pancetta, kale chimichurri (supplement £3) (gf, df)

Local wild duck & Venetian salad, artichoke, beetroot, pine nuts (gf, df)

Sesame crusted squid, Asian slaw, sweet chilli sauce (gf)

Mains

To share: 21 day matured chateaubriand, celeriac & beetroot gratin, glazed salsify, purple sprouting, café de Paris butter sauce/peppercorn sauce/blue cheese sauce (supplement £6 per head) (gf)

Guinea fowl supreme, rosti potato, heritage baby vegetable, rhubarb chutney, thyme jus (gf)

Rye Bay seabass fillet, organic quinoa, avocado, pineapple, spinach, ginger & coriander beurre blanc (gf)

Burrata & black truffle tortellini, wild mushroom, tarragon, Twineham Grange Parmesan (v)

Desserts

Raspberry crème brûlée, shortbread biscuit (gf)

Chocolate & rose fondant, passion fruit sorbet

Poached rhubarb Eton Mess, vanilla cream Chantilly, French meringue, crème de cassis (gf)

Assiette gourmande to share: chocolate & caramel parfait, blood orange bavarois, macaroons

English & French cheese plate, quince jelly, celery, grapes & savoury biscuits (supplement £2) (gf)

Your table is available for 2 hours