VALENTINE MENU

MENU OPTION – 1

STARTER

TUNA TATAKI

Black pepper crusted tuna, citrus soya sauce, ginger pickle & cress

SOUP

CREAM OF PARSNIP CAPPUCCINO

Confit new potato & porcini mushroom

MAIN COURSE

BRAISED LAMB SHANK

Herb potato mash, baby carrots
Wild mushroom ragout, lyonnaise balsamic jus

DESSERT

CELEBRATION OF LOVE

Belgium Dark chocolate bavarois
White chocolate sauce, fresh strawberry

VALENTINE MENU

MENU OPTION – 2

STARTER

BURATTA

Local grown candy tomatoes, arugula, balsamic pearls, gremolata

SOUP

CRAB & SHRIMP SEAFOOD BISQUE

Shrimp dumplings, lemon oil & garlic crostini

MAIN COURSE

PINENUTS & HERB CRUSTED CHICKEN ROULADE

Grilled baby asparagus, broccoli & potato fondant

DESSERT

RASPBERRY CONFIT OPALYS WHITE MOUSSE

Valrhona chocolate mousse, raspberry confit