

Valentine's Menu

AMUSE

TO SHARE

Baked Brie

sour cherry-port compote, grilled flatbread

Beef Carpaccio Tonnato

shaved rare beef, whipped tuna and smoked aioli, pickled celery, roasted hazelnut lavash

ENTRÉE

Short Rib Bourguignon

pommes purée, pearl onion, jus gras

Brick Style Chicken Supreme

truffle jus, parsnip purée, broccolini

Seared Steelhead Trout

*braised fennel, pearl couscous,
saffron beurre blanc*

Roasted Celeriac Pithivier

*wild mushroom & chestnut, red wine jus,
winter greens*

SWEET FOR TWO

Chocolate Dipped Profiteroles

*filled with caramelised white chocolate ice cream, freeze-dried raspberry,
tableside salted caramel*

PETIT FOURS

SWEET TAKE AWAY
