

# Valentines Day Menu

## STARTERS

Cream of Asparagus and crème fraiche

Seared scallops with burnt apple puree and hazelnuts

8 hour cooked short rib with pickled cabbage and treacle jus

## MAIN COURSE

Fillet of Beef with truffle mash, wilted spinach, glazed shallots, heritage carrots, wild mushrooms and sherry grain mustard sauce

Sea bass poached in confit lemon with buttered samphire and minted new potatoes

Butternut squash and sun-blushed tomato risotto

## SORBET COURSE

Passionfruit sorbet

## DESSERT

Chocolate orange fondant with cointreau orange syrup and pistachio ice cream

Jamaican rum poached pear with caramelised pineapple and basil

White chocolate and raspberry cheesecake