

# Valentines menu 5 course 20 per person



### **Amuse Bouche**

Celeriac velouté, wild mushrooms and truffle

### **Fish**

Pan fried cod, crisp potato, caponata and basil

# **Starter**

Stuffed wing of chicken, Thai sauce, coriander

# Main

Pie of braised ox cheek, blue cheese and butternut pureé

# Dessert

Vanilla crème brulee, raspberry sorbet and shortbread biscuit