

Valentines Menu

Canapés

Aranchini Balls Harrisa Mayo

Fried Irish Oysters, fennel, confit lemon

Mini Yorkshire pudding, grilled sirloin, horseradish

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Starter

Roasted veal Carpaccio, dill pickles, quail's egg, tuna dressing

Seared scallops, carrot purée, treacle cured bacon, apple, celery cress

Flat Bread, crème fraiche, semi dry tomatoes, artichokes, basil pesto

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Main

Beef Filet wellington with Béarnaise Sauce

Mashed Potatoes,

glazed carrots and celeriac

seasonal greens

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Dessert Platter

Chocolate fondant with salted caramel and mint chocolate chip ice cream

Monkey Shoulder Cranachan cheesecake with raspberry sorbet

Pineapple carpaccio with coconut sorbet, passion fruit, lime

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Mint-chocolate & strawberry Bon Bon

\$310/two

All prices are subject to 10% service charge and prevailing government taxes

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.