

Valentines Dinner.

Saturday 14th February

SNACKS

Crispy Baron Bigod

Caramelised Mango and
Red Pepper Chutney

Lindisfarne Fresh Oyster

Nduja and Pickled Cucumber

Peking Duck Wanton

Plum Sauce and
Spring Onion

STARTER

Hand Dived King Scallops

Served in their Shell with Iberico Bacon Lardons, Malted Vinegar Reduction,
Parley and Lemon Panrigata

Crispy Hoi Sin Thirkleby Duck

Mango, Red Pepper and Chilli Salsa, Spring Onions and Coriander Salad, Lime

MAIN COURSE

Aged Fillet of Salt Aged Longhorn Fillet Steak

Creamy Pomme Purée, Sautéed Spinach with Confit Garlic, Tempura Red Prawn,
Bone Marrow Jus

Pan Fried Wild Seabass

Buttered Ruby Chard, Parsley Root Purée, Cod Cheek Croquette,
Moules Mariniere Velouté, Sea Herbs

DESSERT

Passionfruit Soufflé

Ivoire White Chocolate Ice Cream

Snickers

Valrhona Guanaja Chocolate Marquis, Salted Peanut Florentine, Salted Miso Caramel,
Peanut Butter Ice Cream, Crystallised Peanuts

TO FINISH

Handmade Chocolate Truffles

