

Valentine's Dinner 2012

To Start

Seared mackerel

beetroot skin, oyster bubble

Milk skin ravioli of goat curd & fine herbs

pumpkin seed oil

Smoked pigeon

walnut crisp, pear poached golden raisin

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Sparkling champagne sorbet

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Main Courses

Pan Roast Castle Farm fillet of beef

potato gnocchi, purple sprouting broccoli

Pan seared sea bass

lobster tortellini, saffron potatoes, braised fennel

Caramelised shallot & potato tatin

wild mushroom & truffle

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Puddings

Lemon meringue cheesecake

creme fraiche sorbet

Assiette of organic chocolate

hazelnut micro cake

Artisan selection of English cheese

warm oatcakes, celery, chutney & a port jelly

due south