

## VALENTINE'S DAY

### WELCOME

Prosecco

*A crisp, refreshing Italian sparkling wine to begin the evening*

Chocolate-Dipped Strawberries

*Fresh strawberries coated in smooth dark chocolate*

### FOR THE TABLE

Toasted Focaccia

*Warm Italian bread served with extra virgin olive oil & balsamic vinegar*

Cypressa olives

### STARTERS

Beetroot borscht

*Beetroot soup, finished with creamy coconut*

Smoked Salmon Roses

*Delicately smoked salmon with dill crème fraîche, capers & toasted sourdough*

Celeriac & Apple Rosti

*Crisp rosti topped with a crispy poached egg and pomegranate hollandaise*

### MAINS

Beef wellington

*Beef fillet with mushroom duxelles wrapped in puff pastry, served with herb mash, roasted vegetables, and red wine jus*

Spiced Monkfish

*Cumin and curry coated monkfish, Butternut squash purée, Fennel cream sauce, tender steam broccoli*

Cauliflower Steaks (VG)

*Marinated cauliflower Dijon mustard roast baby potatoes, garlic green beans, vegan red wine jus*

### DESSERTS

Strawberry Trifle

*Layers of sponge, cream, custard and fresh strawberries*

Chocolate Toffee Fondant

*Warm chocolate sponge with a rich toffee centre strawberry coulis vanilla ice cream*

Vegan Rhubarb & Ginger Dessert (VG)

*Ginger crumb base topped with a vegan rhubarb and chocolate layer*