

Valentine's Tasting Menu
10th – 14th February 2018

£80.00 per person

Champagne and canapés

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Amuse-bouche

Ballantine of quail, golden raisin, garden Jerusalem artichoke, verjus

Scallop ceviche, lime, lemon balm, horseradish

Champagne and clementine sorbet

Pot-roasted breast of local guinea fowl, savoy cabbage, morels, salsify, juniper berry jus

Chilled passion fruit and chocolate fondant

Baked crottin de chèvre, honeycomb

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Tea/coffee, petits fours