



Valentines Supper

A glass of Prosecco to toast each other!

Starters

Cornish crab soup with a crab and apple crostini.

Baked Camembert. (perfect to share)
Studded with rosemary and garlic, and served with homemade beetroot and apple chutney and grilled Salt Bakehouse sourdough.

Free range Cotswold chicken and leek terrine with truffle mayonnaise, herb salad and artichoke crisps.

Half a dozen West Mersea oysters served with either a shallot vinegar, fresh lemon or tabasco sauce. (£8 supplement)

Main course

Pan-fried sea bream served with orange braised fennel and a ragout of mussels, cannellini beans and saffron.

Aberdeen Angus Sirloin, served with triple cooked chips, creamed spinach, with either a red wine and bone marrow or béarnaise sauce.

Pan-fried ricotta gnocchi with roasted squash, parmesan, sage and brown butter.

Palate cleanser

Winstones Champagne and elderflower sorbet.

Desserts

Passion fruit parfait, caramelised white chocolate mousse and a blood orange gel.

The Find Fondue.

A rich warm dark chocolate sauce with homemade marshmallows, profiteroles, brownies and strawberries... perfect for dipping and sharing.

Vanilla poached rhubarb, ginger sponge and clotted cream.

To finish

Coffee with our own homemade fudge, rhubarb marshmallows and coffee truffles.

£35 per head