



ALTEENS

valentines menu

To begin

chefs choice of hors d'oeuvres

starters

‘pate de campagne’

pork & pistachio with date puree, soft herb salad, sourdough

liscannor crab

lemon, espelette pepper, cured egg yolk, Oscietra caviar

winter armada farm beetroot

burrata, hazelnut

celeriac soup

winter truffle

mains

roast lemon sole ‘meuniere’

lemon, parsley, beurre noisette

locally sourced sirloin

with roast onion, bourguignon sauce

corn fed chicken breast

armada farm spinach, heirloom baby carrots, light jus

parmesan gnocchi

butternut squash puree, crisp sage, gremolata

dessert

valentines dessert tasting platter for two

created by Jenson C. George

To finish

petit fours with tea and coffee