Valentine's Day Dinner Menu

Canapes

Lightly poached Portland bay oysters, celeriac, caviar & ice lettuce

Dorset crab salad, pickled turnip, blood orange &cucumber

48 day aged treacle cured fillet of beef, horseradish mash, smoked onion & red wine jus

Lychee panna cotta, mango mousse, passionfruit, coconut sorbet & bounty crisp

Vegetarian Valentine's Day Dinner Menu

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto, celeriac & truffle mousse

Lightly smoked beetroot tartar, feta mousse, chicory & toasted walnuts

Spiced cauliflower, cauliflower quinoa, hummus & coriander yoghurt

Baked yoghurt, poached rhubarb, blood orange & rhubarb sorbet

