

# Valentines Menu Aphrodisiac

Bubbles on arrival

~

Zuppa de Pomme Adorro con basil

Served with Colliers powerful welsh cheddar on toast with seaweed

~

Oysters £15 for half a dozen

Choose tempura or natural (or half and half)

~

## Starters

Salmon and tarragon fisheakz with minted pea puree

Fig, gorgonzola and honey on pumpkin bruschetta

~

## Mains

Garlic chicken breast in Parma ham with hazelnut roasted veg and saffron cream

Salt baked ginger vegetables with rocket and cashew aioli

Beef and mushroom wellington in a pink peppercorn crust with bay buttered new potatoes, swede puree and cider apple roast parsnips and port jus

~

Peach and Elderflower champagne jelly with vanilla ice cream

~

## Dessert

The Assiette– a trio of desserts to share– chocolate and chilli tart, strawberry and white chocolate bread and butter pudding, charred pineapple with coconut sorbet and rum praline

~

Mini cheese board £10 per couple

A selection of 5 of the most exquisite cheeses, crackers and chutneys

~

Coffee home made petit fours

£38 per person

There are 28 aphrodisiacs within this menu!