

St. Valentines Dinner

Tuesday 14th February £40.00 per person

On Arrival



A Glass of Aphrodite's Love Potion



Made for Two to share

Medley of Breads with Herb and Balsamic Dip

To Start

Grilled Asparagus & Goats Cheese
Cherry Tomatoes & Toasted Sesame Seeds



Oak Smoked Salmon & Crayfish Timbale
Whiskey & Dill Mayonnaise



Chilled Melon Serrano
Air Dried Ham, Fresh Figs & Port Syrup

To Follow

Honey & Five Spice Glazed Gressingham Duck Breast
Star Anise Sauce



Herb Crusted Roast Rump of Lamb
Braised Red Cabbage & Rosemary



Pan Fried Fillets of Seabass, *Scampi Tails, Prawns & Garden Cream*



Medallions of Sussex Beef
Brandy & Cream Cepas Sauce

To Finish

Raspberry & Grand Marnier Creme Brulee



Lemon & Passion Fruit Cheesecake



Dark Chocolate Tart, Chantilly Cream

