

VALENTINE'S DAY

Glass of champagne on arrival

Three courses, sharing style

ENTRÉES

Natural Oyster, Compressed Apple, Salmon Roe
Scallop Tartare, Passionfruit, Chives
Cured Ora King Salmon, Beetroot, Saltbush

MAINS

'Beef Bourguignon', Beef Fillet, Mushrooms, Onion, Red Wine
Chicken and Tarragon Ballantine, Chicken Jus

Pomme Puree & Cos Lettuce

DESSERTS

White Chocolate Mousse, Summer Berries
Lemon Meringue, Citrus, Mint

*State
of Grace*