



# VALENTINE'S DAY

## 7 Course Tasting Menu

Monday 14<sup>th</sup> February 2022  
£79 per couple  
Ryder Grill

### **Amuse**

Curried Coconut, Cep Duxelle, Mushroom Ketchup

### **Entrée**

Oxtail Cannelloni, Red Chicory, Pomegranate Jus

### **Fish Course**

Herb Crusted North Sea Halibut, Nero Risotto, Mussel & Saffron Bouillon

### **Main Course**

Noisette of English Lamb, Shoulder Bolognaise, Spinach Puree & Salsify, Spiced Lamb Jus

### **Cheese Course**

Coeur de Neufchâtel, Rhubarb Jam, Cheddar & Pistachio Biscuit

### **Dessert Course**

Salted Caramel & Passion Fruit Delice, Freeze Dried Strawberries  
Pink Champagne Sorbet

### **Tea Coffee & Sweet Treats**

Coffee, Tea, Macaroon & Rose Petal Delight



# VALENTINE'S DAY

## 7 Course Vegetarian Tasting Menu

Monday 14<sup>th</sup> February 2022  
£79 per couple  
Ryder Grill

### **Amuse**

Curried Coconut, Cep Duxelle, Mushroom Ketchup

### **Entrée**

Goats Cheese & Beetroot Cannelloni, Red Chicory,  
Pomegranate Jus

### **2<sup>nd</sup> Course**

Jerusalem Artichoke & Spinach Flan, Preserved Lemon,  
Hazelnut Dukkah

### **Main Course**

Roast Cauliflower Steak, Pickled Shallots & Golden Raisins,  
Onion Bhaji, Light Pepper Sauce

### **Cheese Course**

Coeur de Neufchâtel, Rhubarb Jam, Cheddar & Pistachio  
Biscuit

### **Dessert Course**

Salted Caramel & Passion Fruit Delice Freeze Dried  
Strawberries  
Pink Champagne Sorbet

### **Tea Coffee & Sweet Treats**

Coffee, Tea, Macaroon & Rose Petal Delight