



—❤— VALENTINES 2023 —❤—

— Canapés —

Asparagus & goat's cheese mousse with beetroot gel
Smoked Salmon & cream cheese bruschetta with dill emulsion
Duck & hoisin tartlet with cucumber & chilli

— Starters —

SEAFOOD SLAMMERS

Smoked salmon & asparagus/ Salt & pepper squid/ Prawn Pil Pil

PAN SEARED SCALLOPS

Served with pea puree, pancetta & crispy sage salmon

TEMPURA VEGETABLES

A selection of lightly battered fresh vegetables with a dill emulsion

STICKY TERIYAKI BELLY PORK

Served with an apple & fennel slaw & sriracha caviar

— Mains —

SHARING BOARD – SURF & TURF

Roast fillet of beef, Large crevette prawns, triple cooked chips, garlic butter mushrooms & tender stem broccoli

ROAST FILLET OF BEEF

Served with Dauphinoise potato & tender stem broccoli, topped with a Malbec red wine reduction

PAN SEARED HALIBUT

Served with sautéed Pak choi, green beans, bean sprouts, basmati rice, topped with a Thai green sauce

RED PEPPER & GOATS CHEESE ROULADE

Served with triple cooked chips & tender stem broccoli

— Romantic Assiette of Desserts to share —

Includes dark chocolate & cherry delice,
Chocolate fondue, marshmallows & strawberries,
passionfruit cheesecake & champagne shot

