

# VALENTINE'S GOURMET DINNER

## *Haddock*

Fleetwood smoked haddock, celery veloute, poached quails egg, hazelnut oil

125ML GUILHEM BLANC, MOULIN DE GASSAC

## *Scallops*

Seared Scottish scallops, apple salsa, cider vinaigrette, air dried ham

125ML GEWURZTRAMINER, BODEGA PIRINEOS, SPAIN

## *Terrine*

Goosnargh chicken and shitake mushroom terrine, Madeira jelly, smoked chicken salad

125ML REISLING, LOUIS GUNTRUM, RHEINHESSE, GERMANY

## *Beef*

Ox Cheek Beef Wellington, mushroom duxelle, parsnip crisp, chestnuts and spinach, thyme jus

175ML ZINFANDEL, ANGELS FLIGHT, CALIFORNIA

## *Cheese*

Selection of cheeses to share

50ML PEDRO XIMENEZ, EMILIO HIDALGO

## *Lemon*

Lemon curd tart, vanilla ice cream coated in walnuts, redcurrants, berry jelly

50ML MUSCAT DE RIVELSALTES, CHATEAU DE JAU, ROUSSILLON

*Fifty Five Pounds  
With Wine, Eighty Pounds*

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

