

## *Valentine's Menu 2022*

### **HOME-MADE BREADS & BUTTERS**

#### **STARTERS**

Prosciutto & fig galette with goats cheese ice-cream

Scallops with hazelnuts and Granny Smith apple

Blue cheese tartlet with pickled mushrooms (V)

Roast onion, squash puree, porcini jus (Ve)

#### **MAINS**

Beef Wellington, roast potatoes, rocket and mushrooms (£5 supp.)

Chicken breast with gochujang, cauliflower puree and leek

Locally-caught fillet, salsa verde, roast potatoes, leeks

Beetroot steak, goats cheese tortellini, salsa verde (V)

Celeriac fondant tarte tatin (Ve)

#### **DESSERTS**

New Orleans beignets, cherries, buttermilk ice-cream

Molten lava cakes with salt caramel and raspberry conserve

Coffee panna cotta with meringue shards and blood orange

Caramel, chocolate & peanut sponge with caramel sauce (Ve)

#### **CHEESE COURSE (optional - £8)**

A selection of Sussex cheeses, hand-made crackers, breads & chutneys

#### **PETIT-FOURS (from Charlene's Chocolate Factory)**

**From £38 per person**