

# BEAUTY AND THE BEASTIES

## VALENTINE'S MENU



Half bottle of wine per person  
*(bottle of wine per couple)*

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### STARTER

Ham hock terrine with an apple rosemary jelly and  
toasted sourdough *(can be NGCI and DF)*

Lentil soup with a sourdough roll and whipped butter  
*(can be NGCI and Ve)*

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### MAIN

Red wine braised feather blade of beef, celeriac fondant  
with mushroom and bacon *(NGCI and DF)*

Chicken Balmoral, pommes Anna, heritage carrot  
with a whisky sauce *(can be NGCI)*

Ginger and carrot risotto *(NGCI and VE)*

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### DESSERT

Sticky toffee pudding, butterscotch sauce with crème Chantilly

Coconut pannacotta, passionfruit jelly and a pineapple salsa *(VE and NGCI)*

Followed by tea, coffee and penguin shortbread