



## Valentine's 7 Course Tasting Menu

### **Amuse Bouche**

### **Selection of Breads and Flavoured Butters**

**Wild Salmon and Lobster Ravioli,**  
*Lobster Bisque, Caviar*

**Roast Pigeon Breast, Beetroot,**  
*Apple and Sloe Gin Ketchup, Beetroot Tartare, Kale*

**North Atlantic Cod Loin,**  
*Confit Leeks, Puy Lentils, Pickled Girolles, Scottish Mussels*

**Pan Seared Loin of North Yorkshire Venison,**  
*Rich Venison Stew, Creamed Potato, Parsley Crumb, Celeriac Fondant, Cavolo Nero*

**Blood Orange and Vanilla Panna Cotta,**  
*Seeded Granola, Caramelised Grapefruit and Blood Orange, Grapefruit Curd*

**Pistachio Soufflé,**  
*White Chocolate Ice Cream, Dark Chocolate Sauce*

### **Coffee and Handmade petit fours**

#### **Optional Extra**

*Brockley Hall Cheese Plate  
Celery, Grapes & Crackers £25*

*Please Make Your Server Aware of any Dietaries Requirements and Allergens  
All Guests on the table must participate*

**£175 Per Couple**

**Includes a complimentary bottle of Prosecco**

