

VALENTINE'S AT THE WESTON

ON ARRIVAL

Champagne
Amuse Bouche

TO START

YSP Gin Cured Salmon
Balsamic roast beetroot, cavolo nero, pickled shallots, orange dressing

Aged Ham and Manchego Croquette
Apple and sultana relish, sherry caramel

Wild Mushroom Velouté (ve)
Tarragon gnocchi, hazelnut

FOR MAIN

Roast Cod Fillet
Fondant potato, crushed artichoke, red wine butter sauce

Charred Fillet of Beef
Duck leg hash, buttered hispi, cherry brandy jus

Spinach and Parmesan Open Ravioli (v)
Toasted cashews, black pepper crème fraîche

Roasted Cauliflower (ve)
Warm smoked harissa hummus, pomegranate

TO FINISH

Sharing Dessert
Chocolate truffle and honeycomb mousse, griottines
Strawberry and lime cheesecake (ve)
Sticky toffee pudding, bourbon vanilla ice cream

Tea and Coffee
Homemade Chocolate