

Happy Valentine's Day

from all of us at the Garden Brasserie

Wednesday 14th until Saturday 17th

To adore

Wild mushroom veloute served with chive crème fraiche

Smoked salmon and salmon roulade with a celeriac apple remoulade, fine herb salad

Silvers of chilled sweet melon with orange, pink grapefruit and strawberries, with an iced fruit water

Crumbed goats cheese walnut salad with textures beetroot and fine herbs

Sharing for two... antipasti of cured meats with olives, sun blushed tomato crusty bread

To love

8oz ribeye steak chargrilled to your liking served with potato terrine, roasted shallots, tomato, and sautéed mushrooms

Pan roasted duck breast, potato terrine, winter greens, roasted onions, and red wine juniper berry scented jus

Maple glazed Pork belly with creamed potato puree, glazed carrots, kale crispy braised pig cheek and black pudding

bonbon crackling and a rich glaze

Grilled seabass fillet with charred new potatoes and courgettes, cauliflower puree and red wine glaze

Leek and potato rosti, with crispy kale, roasted squash and a roasted shallot puree

To lust

Sharing for two... chocolate assiette; potted chocolate, chocolate ice cream, chocolate brownie with salt

caramel, served with honeycomb and toffee popcorn

Vanilla panna cotta with a blood orange compote and shortbread biscuits

Passionfruit and lime cheesecake with mango fruit gel

Warm treacle tart with maple and walnut ice cream and butterscotch sauce

Chef's local cheese board with celery and grapes

Tea or coffee & mints

£25.00 2 course

£30.00 3 course

