

Valentine's Day Menu



Starter

Parsnip soup, caramelised apple sage and hazelnuts (v)

Seafood platter for two with prawn cocktail, garlic and chilli butter prawns with celeriac and apple remoulade

Chicken truffle terrine, chard leeks, fruit chutney and sour dough

Quinoa with roasted sweet potato, red beetroot, roast courgette, grilled artichoke, cherry tomato, pea shoots and pumpkin seeds (v) (gf)

Main

Confit chicken crown for two with wild mushrooms, sweet potato, mashed spinach, asparagus and morel jus

Honey glazed duck breast, braised red cabbage, smoked potato mash and cherry sauce

Roast seabass, olive crushed new potato, spinach stem broccoli, vine tomato and dill sauce

Cashew nut and mushroom wellington encased in puff pastry, served with seasonal vegetables and roast potatoes(v)

Pan fried fillet of Scottish beef with braised beef tortellini, celeriac puree, ceps fricassee and watercress with Madeira sauce (+£5.00 supplement)

Dessert

Strawberry sable heart (v)

White chocolate and passion fruit delice with dark chocolate sorbet (v)

Exotic sliced fruit platter for two with raspberry and mango sorbet (v)

Nutella doughnuts (v)



MOOD
IN THE PARK

(v) Vegetarian (gf) Gluten Free
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.
A discretionary 12.5% service charge will be added to your bill.