



VEGETARIAN VALENTINES MENU 2024

GLASS OF SAFFRON GRANGE 2019 CLASSIC CUVÉE ON ARRIVAL

HOUSE MADE FOCACCIA

confit garlic butter, rosemary salt

SMOKED SQUASH RAVIOLI

Goats cheese, crispy sage

CHARGILLED VEGETABLE TERRINE

Basil and tomato chutney

WOOD GRILLED CAULIFLOWER

Cauliflower and yeast puree, golden raisin, capers

CARAMELISED WHITE CHOCOLATE DELICE

Rhubarb, blood orange

COFFEE or TEA

PETIT FOURS

Vanilla & raspberry marshmallow
Dark chocolate pave, dentelle tuille
Passion Fruit macaron

£65 per person