



# Valentines Menu

## STARTERS

### FALCONDALE PLATTER

Cured meats, Pork bon bon, duck terrine, pickled gherkins and slow roasted beef with home-baked bread

*Moko Black Pinot Noir, Marlborough, New Zealand*

### FISH PLATTER

Prawn Marie Rose, scallops, beetroot gravadlax and battered whitebait with dressings and home-baked bread

*Whale watcher Sauvignon blanc, Marlborough, New Zealand*

## MAIN COURSES

### CHICKEN STUFFED WITH KING PRAWNS

spring onions, mashed potato and roasted red pepper

*K-Naia 2016, Bodegas Naia, La Seca, Rueda, Spain*

### ORANGE HONEY GLAZED DUCK BREAST

fondant potato, braised white cabbage and clove sauce

*Cotes du Rhone 2017, La Chapelle de Marin, France*

### SEABASS FILLET

roasted bok choy, ginger and spring onion, pilau rice

*Chardonnay de Chevaliere 2016, Languedoc, France*

## SHARING DESSERT

Chocolate brownie, panna cotta, pineapple tart tatin, golden syrup sponge accompanied with ice cream and sorbet

*Araldica I Claissici Moscato Passito 'Palazzini' 2014, Araldica Vini Piemontesi, Piemonte, Italy*



£35pp



Flight of wines  
£15pp