

# Valentines Day Menu

*"The finest food, beautifully presented."*

## *Chef's Amuse Bouche*

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*Carrot and lemongrass soup, carrot pannacotta, cumin scallop*  
*Carpaccio of 'red down farm' pigeon, roasted figs, white bean puree*  
*Poached and roasted quail, wild mushroom mousseline, apple and calvados*  
*Pressing of goats cheese and pink fir potato, artichoke and truffle*  
*Pan seared fillet of salt cod, brandade, and cockle chowder*

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## *Passion fruit & Champagne Granite*

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*Fillet of Pollock, lasagne of the sea, red pepper and chorizo*  
*Breast of guinea fowl, cep ravioli, sarladaise potato, salsa verde*  
*Feta cheese, pine nut and spinach crumble tomato and celeriac jelly, basil espuma*  
*Pan roasted fillet of stone bass, oxtail boulangere, fennel and shrimps*  
*Loin of local venison, confit potato, celeriac fondant, coffee*

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*White chocolate and cherry delice, morello cherry sorbet*  
*Assiette of English apples (warm cake, crumble, sorbet, jelly, tart tatin, lime leaf espuma)*  
*Selection of Jesmonds British cheeses, fig bread and winter chutney (3 pounds supplement)*  
*Night at the cinema – popcorn pannacotta, toffee popcorn, cola jelly, blackcurrant shoelaces, popping candy ice-cream*  
*Treacle and pecan nut tart, ovaltine ice-cream, toffee apple*

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*Tea, coffee and petit fours*

*Head Chef: Shayne Wood*

*Set Menu Price 40 pounds*

MOST OF THE DISHES ON THIS MENU CAN BE CHANGED TO SUIT YOUR DIETARY REQUIREMENTS. ALL PRICES ARE INCLUSIVE OF 17.5% VAT, SERVICE AT YOUR DISCRETION. A 10% SERVICE CHARGE WILL BE ADDED TO ALL PARTIES OF 8 OR MORE.