



DINNER MENU

GATSBY WITH LOVE | VALENTINE'S SHOW



DIAMOND: £295

OYSTERS

PAN SEARED FOIE GRAS, WITH RED CURRANTS, ORANGE GEI AND A SOFT HERB SALAD

SWEET POTATO, BUTTER NUT SQUASH AND ROSEMARY SIP

PINK CHAMPAGNE SORBET

ROAST RACK OF LAMB THYME GLAZE, POTATO FONDANT, BABY CARROTS, ROASTED
SHALLOT AND TENDER STEM BROCCOLI

AMARETTO CHOCOLATE CREAM CHEESECAKE, CHOCOLATE FONDANT

PETIT FOUR

GOLD: £195

CHEFS' SELECTION OF CANAPÉS

SMOKED SCOTTISH SALMON, CHIVE BLINIS, CAVIAR AND PEA SHOOTS

VALENTINE STRAWBERRY SORBET

ROAST BREAST OF PHEASANT, CELERIAC PURÉE, DAUPHINOISE POTATO AND BABY
CARROTS

CHOCOLATE MOLTEN LAVA CAKE WITH RASPBERRY SORBET



DIAMOND VEGETARIAN: £295

SMOKED AUBERGINE PUREE, RED CHICORY, RED CURRANTS

MOZZARELLA, BEETROOT CARPACCIO AND PICKLED BANANA SHALLOTS

SWEET POTATO BUTTERNUT SQUASH WITH A ROSEMARY SIP

PINK CHAMPAGNE SORBET

PORCIN & TRUFFLE RISOTTO WITH SAGE & PARMESAN SHALLOTS

AMARETTO CHOCOLATE CREAM CHEESE CAKE, CHOCOLATE FONDANT

GOLD VEGETARIAN: £195

CHEFS SELECTION OF CANAPES

AUBERGINE CAVIAR BLINIS, PEA SHOOTS AND ASPARAGUS SHAVINGS

STRAWBERRY SORBET

ARTICHOKE & GOATS CHEESE TORTELLINI AND ASPARAGUS VOLOUTE

CHOCOLATE MOLTEN LAVA CAKE WITH RASPBERRY SORBET