



VALENTINE'S DAY MENU

ARRIVAL COCKTAIL

CANAPÉ

SMOKED CHEDDAR CROQUETTE

STARTERS

4 ROCK OYSTERS

Herring Roe, Shallot Vinegar, Seaweed Aioli GF DF

PARSNIP SOUP

Parsnip Crisps, Garlic Croutons

CRISPY GOATS CHEESE

Balsamic Figs, Rocket, Candied Walnuts DF

SCALLOP & CRAB RAVIOLO

Braised Fennel, Shellfish Bisque, Green Oil

WILD DUCK & PORK TERRINE

Sour Cherries, Blackberry Gel, Crostini DF

STICKY BEEF SALAD

Asian Slaw, Coriander, Nam Jim, Shallots DF

MAINS

WINTER CAPONATA & BURRATA CROUSTADE

Buttered Spinach, Black Olives, Pine Nut Crumb

ROASTED SKATE WING

Smoked Bacon & Cabbage, Scottish Mussels, Cider Veloute

WILD HALIBUT

Charred Leeks, Prawn Dumpling, Champagne Veloute

SALT MARSH LAMB RUMP

Baba Ganoush, Spinach, Pomme Anna, Lamb Jus GF

BRAISED PORK CHEEKS

Sherry Caramel, Kale Caramelised Apple, Hasselback Potatoes GF

BEEF WELLINGTON

House Chips, Garlic Mushrooms, Green Beans, Red Wine Jus
(FOR TWO TO SHARE)

DESSERTS

PASSION FRUIT PANNACOTTA

Mango Gel, Raspberries GF

APPLE & BLACKBERRY CRUMBLE

Vanilla Custard

RED VELVET CAKE

Cream Cheese & Citrus Frosting

BAKED CHOCOLATE FONDANT

Clotted Cream Ice Cream

THE SWAN CHEESE BOARD

Crackers, Chutney, Celery
(FOR TWO TO SHARE)

£80 PER PERSON
