

## Valentine's Day 14<sup>th</sup> February 2022

Three course set menu £45 per person

### First course

*Sweet potato & chickpea falafel, chargrilled courgette & dukka salad (Vegan)*  
*Poached duck egg, asparagus, hollandaise sauce (Vegetarian)*  
*6 Colchester rock oysters, shallot vinegar, tabasco & lemon*  
*Charred salmon sashimi, tempura baby courgettes, wasabi & ponzu*  
*Venison carpaccio, pickled beets & smoked celeriac, pink peppercorn vinaigrette*  
*Warm confit duck leg salad, carrots & spring onions, black sesame, hoi sin dressing*

### Main course

*Moroccan spiced cauliflower steak, puy lentils, artichokes, pomegranate (Vegan)*  
*Porcini & truffle tortellini's, spinach & basil puree, mushroom velouté (Vegetarian)*  
*Chargrilled yellowfin tuna, butternut squash & black beans, honey & soy roasted cashews*  
*Pan seared halibut, salmon & prawn mousse, Swiss chard, Champagne beurre blanc*  
*Cornfed chicken supreme, Pommes Anna & pancetta, charred red onion, poached asparagus*  
*Assiette of lamb; lamb shoulder tagine, coriander & cumin rump, spiced kofta, tabbouleh, tzatziki & harissa (For 2 to share)*

### Dessert

*Orange & almond cake, glazed plum, clementine sorbet (Vegan)*  
*Passion fruit & lime bavarois, Strawberry & mint jelly*  
*Dark bitter chocolate delice, peanut butter ice-cream*  
*Banana & ginger sponge, praline cream, caramelised bananas*  
*Selection of ice-creams & sorbets*  
*English farmhouse cheese board, biscuits & chutney*

*Lunch service 12 – 2.30pm & dinner service 5.30 – 9.30pm*