

**Valentine's Day Tuesday 14<sup>th</sup> February**

**£48.95 per person**

**Lunch 12pm – 2.30pm/ Dinner 5pm – 9.30pm**

**First Course**

Cream of wild mushroom & chervil soup, brioche & garlic butter loaf

Chargrilled asparagus & artichokes, roasted peppers, orzo, lemon vinaigrette (vegan)

5 Colchester rock oysters, shallot vinegar, tabasco & lemon

Devon crab & king prawn linguini, white wine, chilli & coriander

BBQ pulled pork, blue corn tortilla, pickled shallots & salsa

Panko & black sesame coated chicken, oriental style slaw, katsu sauce

**Main Course**

Sweet potato & capsicum shakshuka, tomato & coriander tabbouleh, cumin flatbread  
(vegan)

Ricotta & spinach tortellini's, chargrilled asparagus, basil puree

Pan fried fillet of seabass, Thai red curry, baby corn & edamame beans

Teryaki salmon fillet, stir fried broccoli & bok choy, cashew nuts, sticky rice

Seared & spiced chicken escalope, sauteed savoy cabbage & pancetta, parmentier potatoes

Assiette of lamb; Lamb shoulder tagine, coriander & cumin rump, spiced kofta, tomato cous  
cous, tzatziki & harissa

**Dessert**

Orange & almond cake, glazed oranges, clementine sorbet (vegan)

Passionfruit & white chocolate cheesecake, toasted oat & ginger granola

Dark chocolate mousse, meringue, honeycomb, Maldon caramel

Strawberry millefeuille, lemon curd, pastry cream, strawberry coulis

Selection of ice cream & sorbets

English farmhouse cheeseboard, biscuits & chutney