

San Valentino

Villa Bianca 2018

£55pp

Starters

- Leek & potato soup, chives, Dorset oysters-
- Grilled vegetables (aubergines, courgette flower, sun blushed tomato, hazelnuts), aged balsamic & burrata-
- King prawn tempura with crispy vegetables and smoked chilli jam, fresh lime-
- Home cured gravalax , Clarence court egg and Tropea onion salad – potato- pancake - creme fraîche, keta Crab & Prosecco risotto, roast king scallop-
- Home rolled Goats cheese and beetroot ravioli hearts - walnut cream-

Main courses

- Grilled lemon sole crudaiola sauce , samphire, saffron potatoes-
- Roast monkfish tail, pumpkin, pesto and torta di patate with fontina, crispy pumpkin-
- Pot Roast baby chicken ‘cacciatore’ with wild mushrooms, grelots and red wine sauce , creamy polenta-
- Sirloin of veal Wellington - truffle & port jus, roast potatoes Grilled calves liver , roast shallots , crispy pancetta creamy mash-

Deserts

- Chocolate brownie , creme anglaise, pistachio ice cream-
- Passion fruit creme brûlé-
- Strawberry & champagne zuppa inglese -brutti buoni-
- ‘Mela stregata’ strega parfait , pine nut brittle-
- Healthy but naughty fresh fruit platter with fondant chocolate-

*Price excludes an (optional) service charge of 12.5%
Please don not hesitate to enquire if you have any dietary requirements*