Valentine's Day

TWELVE
XII

5 Course Taster Menu
£65.00 per person

On Arrival

A relaxed spread of crisp crackers, marinated olives, sun-dried tomatoes & sweet peppers filled with whipped feta GFA VEA

Canapés

Duck Parfait

Goat's Cheese & Beetroot Tart

Compressed Watermelon & Cucumber Sashimi

Salmon Tartare, Caviar & Blini
GFA VEA on all canapés

Starters

Grilled Mussels Thermidor GF
Plump green-lip mussels grilled & finished in a creamy Thermidor sauce with Dijon mustard, white wine & Gruyère, topped with Parmesan & crisp panko

Grilled Oyster Mushrooms GF VEA
Charred oyster mushrooms coated in a rich Thermidor-style sauce, finished with Parmesan & golden panko crumb

Mains

Fillet Steak Medallion GF
Tender fillet steak topped with duck parfait, served with a crisp pommes Anna terrine, beef-fat Béarnaise & sharp pickled shallot purée

Za'atar-Crusted Rump of Lamb GF
Succulent lamb with a fragrant za'atar crust, smoked aubergine purée, chilli-roasted butternut squash, toasted pine nuts & a spiced lamb jus

Pan-Roasted Sea Bass GF
Crisp-skinned sea bass with melting celeriac fondant, champagne beurre blanc, samphire & charred lemon

Tandoori Cauliflower Steak GF VEA
Slow-roasted cauliflower marinated in warming tandoori spices, served with aromatic biryani rice & house lime-pickled mango relish

Desserts

Kir Royale Panna Cotta GF VEA
Crème de Cassis & Champagne layers, blackcurrant compote, vanilla shortbread crumb

Salted Caramel Chocolate Brownie
Warm chocolate brownie, salted caramel sauce, salted caramel gelato

To Share - Warm Cookie Dough
Warm white chocolate cookie dough, Oreo pieces, topped with milk chocolate sauce & strawberries

GF - Gluten Free Available (please ask) VEA - Vegan Available (please ask)
It is important that you notify us of any allergies or intolerances. All weights are approximate prior to cooking and all dishes are prepped in an environment that is not free from nuts, seeds, lactose or other allergens. We do require a £20 per person deposit for this menu.

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