

Valentine's Menu



Amuse bouche



Salad of artichoke, purple broccoli, chard leaves, pomelo; pine nut dressing

Chilean sea bass marinated in freshly ground mint, coriander and lime leaf

Tandoori grilled Lobster tail raw mango, ginger, dill and chironji



Passion fruit and rose sorbet



Welsh lamb chops grilled with fennel and star anise; burnt chilli mash; sauce Rogan Josh

Corn-fed chicken supreme in Padron peppers, ground almond and saffron

Served with

Smoked aubergine mash with onion-tomato, cumin and mustard

Braised basmati with saffron

Date & poppy seed naan / Asparagus naan



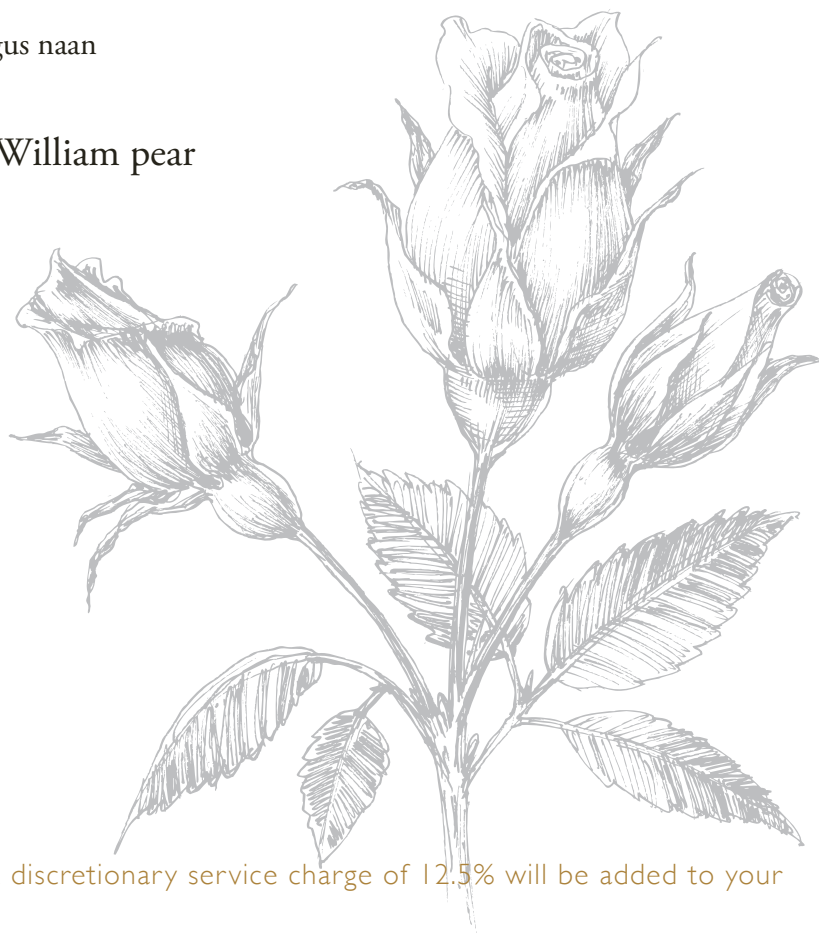
Strawberry mousse, stewed William pear



Tea / Coffee / Petit Fours



£85.00 pp



All prices are inclusive of VAT / A discretionary service charge of 12.5% will be added to your final bill

Vegetarian Valentine's Menu



Amuse bouche



Salad of artichoke, purple broccoli, chard leaves, pomelo; pine nut dressing

Tofu marinated in freshly ground mint, coriander and lime leaf

Baby peppers with raisin and baby corn filling, yoghurt & mustard



Passion fruit and rose sorbet



Tandoori grilled paneer with fennel and star anise; burnt chilli mash; puréed tomato sauce

Bottle gourd dumplings in Padron peppers, ground almond, saffron sauce

Served with

Smoked aubergine mash with onion-tomato, cumin and mustard

Braised basmati with saffron

Date & poppy seed naan / Asparagus naan



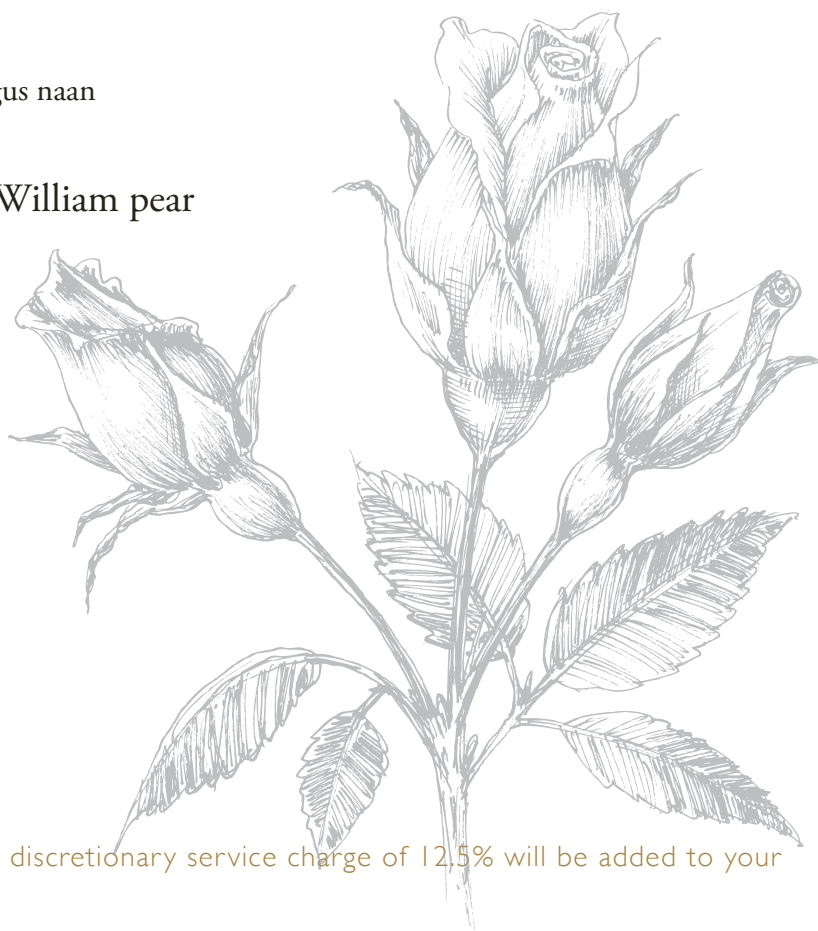
Strawberry mousse, stewed William pear



Tea / Coffee / Petit Fours



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