

VALENTINE'S DINNER MENU

4-Course Menu BBD \$295.00

AMUSE-BOUCHE

WHIPPED MUSHROOM PARFAIT
Toasted brioche, sorrel jelly, fresh citrus (V)

STARTERS

ROASTED VINE TOMATO SOUP
Ricotta dumplings, basil pesto (V/GF)

HALF DOZEN FRESH JERSEY ROCK OYSTERS
Passionfruit mignonette, caviar (GF)

PICKLED BEETROOT CARPACCIO
Dressed leaves, red onion, blue cheese, candied pecans, dressed with wholegrain mustard & honey vinaigrette (V/GF)

FRESH CARIBBEAN TUNA TARTARE
Spicy Watermelon & Tomato Gazpacho, Avocado, Pickled Melon, Fresh Cilantro Served with Sesame Rice Crackers

ATLANTIC SALMON POTATO CAKE
Greenland prawn salad, tempura lobster, pickled cucumber, cherry tomatoes & bloody mary dressing

CRISPY CHILLI BEEF
Rice Noodles, Hoisin and Sweet Chili Sauce & Sesame

SLOW-COOKED DUCK CROQUETTES
Blackberry & violet mustard dressing, Mandarin Gel

MAINS

A SURF & TURF FOR TWO
14oz Surrey Farm Ribeye, grilled and carved, garlic buttered shrimp (4), coconut crusted shrimp (4), triple cooked chips, crispy onion rings, Heriloom tomato, rocket and parmesan salad. Served with peppercorn and béarnaise sauce

JERK PORK LOIN
Pork shoulder croquettes, curried split pea puree, garlic greens, plantain mash, sweet pepper & pineapple chutney

A DUO OF LAMB
Herb crusted cutlet & slow braised shoulder, Garlic mashed potato, squash puree, Caponata vegetables & rosemary lamb jus

BUTTER ROASTED CHICKEN BREAST
Truffled mushroom risotto, fresh herb pesto, tempura oyster mushrooms, fresh rocket & parmesan

BUTTERFLIED GRILLED WHOLE SEABASS
Potted shrimp butter, fresh cucumber and pickled fennel, served with herb buttered potatoes (GF)

FILLET OF SALMON
Chorizo crushed potatoes, sautéed greens, passionfruit beurre blanc, rose harissa & tomato dressing (GF)

TANDOORI MARINATED CAULIFLOWER STEAK
Grilled paneer cheese, toasted almonds, mango chutney, tides yellow curry, served with fragrant basmati rice (V/GF)

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE
Raspberry gel, Madagascan vanilla ice cream

DARK CHOCOLATE DELICE FOR TWO
Dark chocolate mousse, praline base, caramel tuile, coffee ice cream and orange toffee sauce

CHOCOLATE RASPBERRY CAKE
Tropical fruit sorbet, chocolate sauce, raspberry gel (VE\GF)

BAILEYS TIRAMISU
Soaked ladyfingers, coffee liqueur, Baileys, chocolate glaze & vanilla Chantilly cream

PEACHES AND CREAM CRÈME BRULEE
Vanilla bean crème brulee, brandy poached peaches, spice caramel biscuit - (GF)

COCONUT & CRANBERRY BREAD AND BUTTER PUDDING
Banana caramel, Malibu and black pepper ice cream

FINAL INDULGENCE

An assortment of delicate petit fours served alongside freshly brewed coffee and fine tea.