

# Menu

## Valentine's Dinner in the Great Hall

Saturday 13<sup>th</sup> and Sunday 14<sup>th</sup> February 2016

Smoked salmon mousse crowned with home-cured gravlax

### Vegetarian Option:

Grilled artichoke hearts, beetroot carpaccio and Grand Marnier sabayon

*Luis Felipe, Edwards Reserva, Sauvignon Blanc, Rapel Valley, Chile 2012/13*

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Hertfordshire lamb rack and confit shoulder  
with rosemary and garlic potato fondant, grilled asparagus and red wine jus

### Vegetarian Option:

Croxton Manor goats cheese and potato gnocchi, baked celeriac,  
squash, salsify and pumpkin seed oil

*Luis Felipe, Lot 18, Merlot, Rapel Valley, Chile 2011/12*

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### Assiette of Desserts

Classic lemon tart

Champagne and strawberry panacotta

Valrhona chocolate pavé with pistachio nut crumb  
and mango crème Chantilly