## Valentine's Day Menu

By Vassilis Pango £35 p.p

## **STARTERS**

Wild Sea Bass carpaccio with chilli, oregano, olive oil & capers (GF,LF)

Caramelized pear & goat cheese Ravioli with crumble pecans, sage leaves (VG)

Grilled little Gem lettuce with crispy shallots, vegan tarragon mayo, onion seeds, coriander (V,GF,LF)

Morcilla and pistachio Croquette with apple pure and shaved asparagus (LF)

## **MAINS**

Lamb cannon, smoke aubergine with yoghurt and onions served on honey sauce (GF)

Chicken ballotine with basil & potato dauphinoise, wild mushrooms sauté served with saffron velouté

Grilled Mackerel with sauté seasonal vegetables, avocado pure & cashews and romesco sauce (GF)

Roast Vegan king oyster mushrooms steak with cucumber salad, yellow beets & roasted hazelnuts and caperberries (V,VG,GF,LF)

## **DESSERTS**

Baklava cheesecake drizzled with honey orange zest served with white chocolate honeycomb ice-cream (VG)

Chocolate framboise with raspberry gel & strawberries

Coconut panna cotta with rhubarb textures and ginger crumble (V,VG,GF,LF)