

# Valentine's Menu

Amuse Bouche



Pressed rabbit terrine with Cumbrian ham and pickled quince



Lobster Caesar salad



Stuffed breast of Label Anglais chicken,  
mushroom tortellini with foie gras cream

or

Slow cooked Rhug Estate rack of lamb with celeriac and beetroot gratin,  
Seared sweetbread with sherry caramel

or

Chicory tart tatin, artichoke purée and roasted salsify,  
Accompanied by winter truffle sauce



Selection of British desserts:  
Rhubarb crumble, lemon tart with clotted cream ice cream,  
Orange marmalade bread and butter pudding

**£95.00 per person**

**A complimentary glass of Champagne will be served upon arrival**

*(Price inclusive of VAT at 17.5% and exclusive of 12.5% service charge)*