



MANOR of GROVES

# Valentine's Day

## MENU

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### STARTERS

*Jerusalem Artichoke & Wild Mushroom Veloute & Truffle Oil*

*Endive Salad with Pear, Blue Cheese, Roasted Walnut & Mustard Dressing*

*Soya Ginger & Green Tea Cured Salmon with Mooli, Radish Salad & Yuzu Dressing*

#### Sharing Platter

*Hummus, Prosciutto Crudo, Salmon, Olives, Stuffed Peppers, Sun-dried Tomatoes & Fresh Baked Bread*

### MAIN DISHES

*Supreme of Corn-fed Chicken, Butternut Squash Puree, Fondant Potato & Asparagus Veloute*

*Roast Monkfish, Laksa Sauce, Stir-fried Greens, Steamed Sticky Rice*

*Braised Brisket of Beef Bourguignon, Chantenay Carrots, French Beans & Dauphinoise Potato*

*Gnocchi, Heritage Tomato, Rocket Pesto & Gremolata*

### DESSERTS

*Banoffee Pie with Butterscotch Sauce*

*Chocolate Fondant with Vanilla Ice-Cream*

*Strawberry & Martini Torte with Berry Compote*

*Selection of British Cheese & Biscuits, Grapes & Spiced Apple Chutney*



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