



**Valentines Menu  
14 February Dinner Service**

Including a glass of Moët & Chandon Impérial Brut Champagne

**First Course**

Ora King Cured Salmon | sesame glaze | whipped yoghurt | cucumber achar | chilli watermelon salsa (CBDF, GF)

**Second Course**

Easterbrook farms duck breast | celeriac puree | saffron carrot | beetroot | charred asparagus | Cherry gastrique (DF, GF, N)

**Third Course**

Cucumber & celery Granita | kiwifruit snow (DF, GF, VV)

**Fourth Course**

Hibiscus rose panna cotta | candied chilli | strawberry 2 ways | salted pistachio dust (GF, N)

**V - Vegetarian Friendly | GF - Gluten Friendly | DF – Dairy Friendly | N - may contain Nuts | VV - Vegan friendly**  
**\*\* - vegan friendly on request | CB GF (can be Gluten Friendly) | CB DF (can be Dairy Friendly)**

We are passionate about food, however cannot guarantee an environment completely free from allergens. Traces of some ingredients may still be present in meals. We recommend customers with food allergies or special dietary needs to consult with our Management or Executive Chef who will endeavour to meet requests