



Valentine's Menu

Amuse Bouche

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Goosnargh Duck Terrine, Belgian Endive, Pickled Rhubarb

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Hand Dived Orkney Scallop, Cauliflower Veloute, Black Winter Truffle

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Roast Gigha Halibut, Linguine Nero, Loch Fyne Oysters, Exmoor Caviar, Warm Butter Sauce

Or

Aged Sirloin of Tweed Valley Beef, Salsify, Charred Leeks, Swede and Rosemary Puree

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Brie de Meaux with Beetroot Jelly and Candied Walnuts

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Coeur D'amour served with a Raspberry Coulis

£75.00 Per Person

A 10% discretionary service charge on all Food & Beverage will be added to your account.

Albert & Michel Roux Jr
CROSSBASKET CASTLE