

Red Valentine's DINNER & DANCE 2026 *menu*

On Arrival

Glass of Chandon NV Brut

To Start

Assorted Fresh Baked Bread
Served with Whipped Butter

Entrée

Farci Zucchini Flower with Scallop Mousse,
Crispy Oysters & Seaweed Salad

Sorbet

Forest Fruit Sorbet with Caramelised Berries

Duo Mer et Terre

Beef Fillet Mignon and Herb-Roasted Tiger Prawn
Accompanied with Celeriac Purée, Caramelised Shallots
& Sichuan Pepper Jus

Dessert

Baileys and Chocolate Mousse Tart with Glazed
Black Cherry & Dark Chocolate Sauce

T&Cs Apply

Most dietary needs can be accommodated with at least 7 days' notice.
Please notify us at the time of booking.