



St. Valentine's Dinner

Celebrate love and friendship with us in the Jungle...

£49pp

Contact the team to book.

Welcome cocktail

Rose ecco

Berry kiss (mocktail)

Starters to share

Goosey baked Camembert with garlic and homegrown rosemary,
served with fried bread rosemary skewers

or

Lime and coconut dahl served with house pickles and poppadoms (vegan)

Amuse Bouche

Vichyssoise

Sharing boards

Local reared chicken breasts stuffed with herby mascarpone, wrapped in prosciutto
or

Mushroom Wellington (vegan)

Sharing boards served with honey roasted beets, garlic and sesame tender stem broccoli,
creamy leek gratin and rosemary roast potatoes.

Dessert

Rhubarb and red berry ripple Pavlova

or

Cherry choc-fudge torte (vegan)

Coffee with chocolate coated, almond-stuffed dates

If you have any allergies or intolerances, please speak to the member of the team on booking.

Menu is subject to change.