



Valentines Cocktail Masterclass

Saturday 15th February, 12 Noon - 4pm

Two Course Set Menu

Mussels Marinière (GF)

Garlic, wine and cream sauce

Cheese Soufflé (V)

Double baked cheese soufflé with Dorset waxed cheddar sauce

French Onion Soup (GF on request)

Croûton topped with melted cheese

Jarret de Jambon (GF)

Ham Hock, homemade piccalilli and pea puree



Entrecôte Minute Steak (GF)

With peppercorn sauce

Roast Lamb Rump (GF)

Crushed potato with spring onion and mustard, rosemary

Pan Fried Sea Bream (GF)

Champagne and Saffron Cream

Risotto aux champignons forestiers (V)

Truffle dressing and Parmesan crisp

Served with Isabel's vegetables

GF = Gluten Free DF = Dairy Free V=Vegetarian

We cannot guarantee the absence of traces of nuts or other allergens.
Please advise a member of staff if you have any dietary requirements.