



14TH FEBRUARY  
VALENTINE'S DAY MENU

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*Amuse bouche*

WINTER MELON AND PROSECCO JELLY  
SPRINKLED WITH PROSCIUTTO POPPING CANDY.

*1st Course*

A PÂTÉ OF CHICKEN LIVER AND CARAMELIZED PEAR  
ENHANCED WITH CRISPY VINE LEAVES  
AND A WHITE GRAPE SOIL

OR

SMOKED AUBERGINE PÂTÉ AND CARAMELIZED PEAR  
ENHANCED WITH CRISPY VINE LEAVES AND A WHITE GRAPE  
SOIL (VEGETARIAN)

*2nd Course*

PICKLED CALAMARI INFUSED WITH CARAWAY SEEDS,  
SERVED WITH CUTTLEFISH INK AND SAFFRON BUBBLES.

OR

PICKLED MUSHROOMS WITH CARAWAY SEEDS,  
SERVED WITH SAFFRON BUBBLES (VEGETARIAN)

*3rd Course*

KAROO LAMB LOIN WRAPPED IN LEEKS SERVED WITH  
CRISPY POTATO, ENHANCED WITH A POPCORN JUS  
AND GREEN OLIVE ESSENCE.

*4th Course*

SET OF FRIANDISE

NEW LOVE - CHILLI & CHOCOLATE MOUSSE  
ROSE PETAL PILLOWS - MARSHMALLOWS  
LAVENDER KISSES - WHITE CHOCOLATE & LAVENDER TRUFFLES

ALL VEGETARIAN MEALS ON PRE ORDER ONLY.

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