

VALENTINE'S AT LEAF

FIVE COURSES £45.00

Available 10th – 14th February

AMUSE BOUCHE

Mushroom Arancini truffle mayonnaise

STARTERS

Ragstone Goats' Cheese slow roasted beetroot, with onion chutney

Severn & Wye Smoked Salmon Roulade with beetroot purée, orange segment, beetroot Melba toast

Game and Apricot Terrine with fruit pickle and crispy pumpkin bread, micro cress

SORBET

Champagne Sorbet

MAINS

Herb crusted Lamb Rump baby fondant carrot purée, and baby courgette rosemary jus (GF)

Chicken Ballantine stuffed with pepper spinach, creamy potato puree, and baby vegetables, tarragon sauce

Roasted Salmon buttered spinach wilted curly kale, beetroot cylinder basil coconut sauce (GF/DF)

Spinach and Ricotta Ravioli with lemon cream cheese sauce, rocket leaves, parmesan (V)

DESSERTS

Cherry Velvet Wave cherry coulis, glazed cherries, raspberry sorbet (V)

Salted Caramel Cannelloni caramel mousse on a crisp served with lemon sorbet (V)

Sticky Toffee Pudding vanilla ice-cream and toffee sauce (V)

Duo of British Cheeses chutney, grapes and celery

CHOCOLATE AND PETIT FOURS

All prices are inclusive of VAT
A discretionary 12.5% charge will be added to your bill
For more information on allergens or dietary requirements, please speak to one of the team

(V) - vegetarian (VG) - vegan (GF) - gluten free (DF) - dairy free