



## VALENTINE'S WITH A SPARKLE

3 COURSES AND GLASS OF PROSECCO £40 per-person  
14<sup>TH</sup> – 17<sup>TH</sup> FEBRUARY 2019

GLASS OF PROSECCO OR NOVELLI MOCKTAIL

### FOR STARTER

LOCAL MOULE POT, COCONUT, GINGER, CARROT AND LEMON BALM (sharing dish)

ARTICHOKE VELOUTE, PORCINI MUSHROOM, TOASTED ALMOND OIL (v)

ROASTED WOOD PIGEON, PANCETTA, PUY LENTILS, RED ONION TARTE TATIN

TARTE FINE OF AUBERGINE, TOMATO, COURGETTE, CELERIAC, OLIVE AND BASIL PISTOU (v)

### FOR MAIN

LEMON SOLE, BLACK KALE, SAUCE GRENOBLE

CANNON OF LAMB, SMOKED AUBERGINE, SHEEP'S YOGHURT, FENUGREEK, LAMB NECK AND PEA

PIPERADE RISOTTO, CARDAMOM, SPINACH, RED PEPPER REDUCTION (v)

CHATEAUBRIAND, PORTABELLO MUSHROOMS, VINE TOMATOES, TWICE COOKED CHIPS AND A CHOICE OF SAUCE BERNAISE, PEPPERCORN or MADEIRA (sharing dish)

### FOR DESSERT

CARAMELISED PEAR AND WHITE CHOCOLATE GALETTE, POPCORN BUTTER CREAM (v)

VANILLA CRÈME ALMOND BAKEWELL, BLACK CHERRY SORBET (v)

CHOCOLATE FONDANT MELI NELO, PEANUT BUTTER, COCOA NIBS, RUM SEMI FREDDO ICE-CREAM (v)

LIMONCELLO POSSET, LEMON SORBET, WHITE CHOCOLATE TUILLE

**\*Booking required and cannot be used in conjunction with another offer**



Novelli Signature dish. No meat or fish. Vegan option. \*Approximate uncooked weight. Food allergies and food intolerance: We welcome enquiries from customers who wish to know whether any meals contain particular ingredients. Prices include VAT.