

## **VALENTINE'S DAY IN THE MULBERRY**

### **CANAPÉS**

*Chef's Selection of Canapés*

### **STARTERS**

#### **CURED MACKEREL**

*Pickled Berries, Cherry Gel, Black Olive Crumble, Bloody Mary Sorbet*

#### **MINI CAPRESE**

*Confit Cherry Tomatoes, Vinegar Elderflower, Basil Emulsion, Tomato Sponge, Cream Burrata*

#### **HOMEMADE CHICKEN LIVER PARFAIT**

*Red Onion Jam, Ciabatta Toast*

### **MAINS**

#### **LAMB RUMP**

*Fennel Parmenter, Baby Turnips, Confit Potato, English Pea Purée, Lamb Sauce*

#### **ROAST CAULIFLOWER STEAK**

*Mexican Style Rice, Vegan Mole Sauce, Seasonal Greens*

#### **BEEF FILLET**

*Braised Red Cabbage with Apple, Tenderstem Broccoli with Garlic and Lemon, Dauphinoise Potatoes,  
Red Wine Jus*

### **DESSERTS**

#### **SWEET MEXICAN CORNBREAD**

*Exotic Sorbet, Passionfruit Jam*

#### **WHITE COCOLATE MOUSSE HEART**

*Mandarin Compote, Blood Orange Sorbet*

#### **DARK CHOCOLATE TART**

*Honeycomb, Honey Ice Cream*