

The Olive Grove

Valentine's Menu

STARTERS

Seared Scallops LF, GF OD
with cauliflower purée, bacon crumb & pickled apple

Sautéed Mussels GF
with spinach & a white wine & garlic sauce

Beetroot Quinoa Salad V, GF, LF OD, VE OD
cucumber, mint, persimmon & kiwi with a parmesan tuille

Courgette & Ricotta Tortellini V
served with a fresh oregano & garlic cream sauce

MAINS

Pan Fried Duck Breast GF
creamed cabbage, chestnuts & caramelised pear with a Vinsanto Santorini jus

Rack of Lamb GF
parsnip purée with a strawberry & mint sauce

Cod in Dough
spinach purée, artichoke mash & amaretto infused almond crumble,
accompanied with a lemon & white wine sauce

Wild Mushroom & Spinach Risotto V, VE OD, LF OD
topped with black truffle oil

DESSERTS

Chocolate & Pistachio Baklava N
rich phyllo pastry, chocolate, ground pistachios & honey syrup

Masticha-infused Rumbaba
served with fresh cream & a cherry compote

MilleFeuille
with a white chocolate & strawberry cream pastry

Selection of ice creams & sorbets

£34 p.p

GF= Gluten Free LF= Lactose Free V=Vegetarian, VE=Vegan, N=Nuts
OD = On Demand