

# *Valentine's Dinner*

*at the Great Barn*

## ON ARRIVAL

Welcome cocktail & selection of canapés

## STARTER

Porcini mushroom parfait with orange jelly & brioche bread

Smoked Salmon tartare with capers, dill, & crème fraîche, on sourdough toast

## MAIN

30-day dry aged sirloin of beef (10 oz)

with dauphinoise potatoes, and tender stem broccoli with béarnaise sauce

Wild mushroom tortellini with creamy truffle sauce

## DESSERT

Sicilian cannoli with raspberry-pistachio ricotta cream.

Orange blossom biancomangiare with fresh passion fruit

## TO FINISH

Chocolate and raspberry truffle

**£65 PER PERSON**

*Please ask your server for allergen information*

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