VALENTINES AT THE SWAN BRAYBROOKE

TO START

Seafood Platter for Two Smoked Salmon Gravadlax, Mackerel Pate with Caperberries, Salt & Pepper Squid, Cornish Sardines and Warm Toast

> Poached Pear in Red Wine (Ve adaptable) * Parma Ham, Fresh Fig and Watercress

Tartiflette * (V adapatable) Smoked Pancetta Lardon, Reblochon, New Potatoes, Smoked Black Garlic, Rocket Salad

TO FOLLOW

Cote du Boeuf for Two * Sauteed New Potatoes with Smoked Pancetta, French Beans, Spinach and Rich Bearnaise Sauce £5 per person supplement

> Pan-Fried Seabass * Sauteed New Potatoes, Samphire and Lemon Caper Butter

> > Asparagus and Ricotta Ravioli (V) Crispy Sage and Caper Butter

SOMETHING SWEET OR SOMETHING CHEESEY

White Chocolate Cheesecake * Passionfruit Sorbet

Praline Choux Bun Caramel Centre and Praline Crumb

A Selection of British Cheeses ** Quince Jelly, Frozen Grapes, Victorian Chutney, Artisan Biscuits

TO FINISH

Braybrooke Gin and White Chocolate Truffles

£35 PER PERSON

Please advise of any dietary requirements or requests in advance, we will always do our best to accommodate these.



(V) Vegetarian (Ve) Vegan *Gluten Free **Gluten Free Adaptable. All food is prepared fresh on site daily by the chef and his team. Fish products may contain bones. We work in a kitchen where gluten is present. Please notify a member of the team regarding dietary requirements or allergens.