

VALENTINE'S AT THE HARBOUR

THURSDAY 14TH FEBRUARY 2019

Arrival 7.15pm



Nibbles & Fizz on arrival

Caramelised Cauliflower & Roasted Yeast Velouté,
Yorkshire Blue Cheese & Chive 'Doughnut'

A Pair of Lindisfarne Oysters 'Dressed & Undressed', Chilled & Grilled

Seared North Sea King Scallop
with a Little Lobster & Lovage Tortellini, Sauce Bouillabaisse, Sea Purslane

Champagne Bruno Paillard 'Ice',
Yorkshire Forced Rhubarb

Waterford Farm Reared Fillet of Beef Smoked 'Over Coals'
*with a Truffled 'Flat Capper' Brie Beignet, Foie Gras Hollandaise, Roasted Onions,
Pickering Watercress, Pembrokeshire Pinot Noir Juices*

Double Espresso Mousse with Malted Milk
68 % Dark Chocolate Ganache, Sable Biscuit & Espresso Martini Granita

A Marriage of Yorkshire Cheeses
Fig Chutney, Artisan Biscuits, Green Apple (£6 Supplement)

Coffee or Tea with Homemade Sweets

£ 50 per Person