



ASTER

**VALENTINE'S 2019**

**4 courses £55**

Amuse - bouche

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Scallop carpaccio, sea buckthorn curd, lemon juniper dressing

Golden caviar, crispy potato blini, mousseline, dill

Caramelised salsify, black truffle, puree

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Highland venison saddle, red cabbage, dulse

Roast Pacific halibut, salsify, anchovy

Caramelised endive, tarragon spelt, blood orange, chestnuts

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White chocolate mousse, raspberry compote, lychee gel *(for two)*

Selection of cheeses, quince jelly, homemade crackers *(for two)*

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Coffee & petit fours

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness.