

VALENTINE'S DAY

Our Valentine's Day menu has been designed for indulgence, with a glass of Prosecco on arrival, followed by three courses of the finest locally sourced ingredients, cooked simply to bring out their very best flavours, served alongside an unparalleled selection of wine, Champagne & bespoke cocktails.

3 COURSES £35

STARTERS

Confit Salmon, Cucumber Mayonnaise, Rye cracker, Cream Cheese & Dill Oil
Ham Hock, Celeriac Puree, Egg Yolk & Watercress
Pressed Aubergine, Goats Cheese, Saffron & Tomato Dressing **vgo**

MAINS

Fillet Of Beef, Smoked Fondant Potato, Spinach, Pickled Beets, Beetroot Powder & Red Wine Jus
Champagne Poached Halibut, Cauliflower Puree, Burnt Cauliflower Leaves, Crab Mash Potato & Vanilla Emulsion
Roasted Chicken Breast, Cep Risotto, Tarragon, Shaved Parmesan & Truffle
Polenta Gnocchi, Roasted Squash, Spinach, Rocket, Pine Nuts, Sunblush Tomato & Olive Oil Dressing **vg**

DESSERTS

A Palate Cleanser of Passion Fruit Granita followed by your choice of:
"Five Shades Of Passion" - Jelly Mousse, Coulis, Cheesecake & Meringue **vgo**
Whole Baked Camembert, Sea Salt, Black Pepper & Chill Crisp Bread



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COELIAC? LET US KNOW WHEN YOU BOOK, ALL DISHES CAN BE MADE GLUTEN FREE

(v) - VEGETARIAN (vg) - VEGAN (vgo) - VEGAN OPTION AVAILABLE

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