



Valentine's @ The Minnis

Amuse Bouche

Spiced Pumpkin & Spinach Shot
Crab Rissole – Home Made Ketchup
Goats Cheese Panna cotta – Basil Croute
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Pan Fried Scottish Scallops

Sweetcorn Puree – Cauliflower Beignet
Vanilla Infused Balsamic Reduction
Or

(v) Parmesan Doughnuts – Cep Dusting

Wild Mushroom & Sage Cream
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Chump of Kentish Lamb

Smoked Bacon – Wild Mushrooms – Curly Kale
Roasted Shallot – Fondant Potato
Rosemary – Redcurrant- Red Wine Cooking Juices
Or

Wild South Coast Sea Bass

Purple Sprouting – Leek & Carrot Julienne
Cockles – Mussel Broth – Boulangere Potatoes
Or

(v) Leek & Wensleydale Bubble & Squeak

Celeriac Puree – Cinnamon Spiced Baby Onions
Mushroom Croquette – Rich Red Wine Sauce
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Platter of The Minnis Chefs Mini Desserts

To Share