

THE PRIORY

WAREHAM

Amuse Bouche

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Purbeck Trout Gravavlax and Portland Crab

Mango and Sweetcorn Chutney, Brown Crab Mayonnaise, Squid Ink Tuile

Confit Duck, Apricot and Fig Bonbon

Truffle Celeriac Puree, Wild Mushroom Velouté, Blood Orange Dressing

Shetland Scallop and Kimmeridge Lobster Savoury Crumble

Caramelised Fennel and Parmesan

Twice Baked Beetroot and Wholegrain Mustard Souffle

Caramelised Onion, Saffron and Cornish Gouda Sauce, Parmesan Tuile

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Champagne and Blood Orange Sorbet

Spiced Pomegranate Panna Cotta

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Dover Sole Meunière with Caviar Butter

Olive Oil and Saffron Cream Potato, Wilted Spinach, Langoustine Broth

Devon Red Beef Fillet glazed with Mushroom Duxelle

*Jerusalem Artichoke Rosti, Fine Beans with Roasted Garlic,
Madeira and Truffle Jus*

Pistachio Crusted Rack of Piddle Valley Lamb

*Spiced Sweet Potato Puree, Roasted Celeriac, Sugar Snaps,
Port and Redcurrant Jus*

Roasted Tomato, Brie and Red Pepper Arancini

Stir Fried Courgette and Thyme, Balsamic Glazed Cherry Tomatoes

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**A selection of Valentines Desserts or English Cheese and Biscuits,
Coffee and Priory Petits Fours**

