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# Zephyr

## VALENTINE'S MENU

### STARTERS

#### MUSHROOM PARFAIT

Rich mushroom parfait, pickled shallots and grilled sea salt foccacia

#### DUCK CROQUETTES

Crispy duck and orange croquettes with kalamansi sriracha mayo

#### JERSEY CRAB, SALMON & TIGER PRAWN SALAD

Jersey white crab, cured salmon, butter poached tiger prawns, lemon & wasabi cream dressing, hot honey & lobster oil

### MAINS

#### BAKED AUBERGINE & FETA

Warm spicy rose harissa roasted aubergine, red pepper sauce, red onion, sweet pepper and coriander salsa, pomegranate and feta cheese

#### SALMON

Pan roast fillet of salmon, cauliflower pureé, braised fennel, spicy lobster bisque

#### FILLET STEAK

Dry aged fillet steak, served with baked onions, vine ripened cherry tomato, onion rings, chips & choice of sauce

### DESSERTS

#### CHOCOLATE FONDANT

Melt in the middle rich chocolate fondant, chocolate soil and raspberry sorbet (GF) (Please allow 15 minutes)

#### THOUSAND LAYER APPLE CAKE

Warm layered baked apple cake, orange custard, almond crumbs & vanilla ice cream

#### STILTON & PEAR

Wedge of English Stilton, mince pie, quince jelly, spiced pear and truffle honey

#### CHOCOLATE INDULGENCE (TO SHARE)

Melt in the middle chocolate fondant, mini chocolate and hazelnut mousse, chocolate fudge, chocolate soil & raspberry sorbet

### £55 PER PERSON GST INCLUSIVE

(V= VEGETARIAN, VG = VEGAN) PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.