

# The Lemon Tree

RESTAURANT, BAR & ROOMS

## Valentine's Menu

Available Thursday 13th to Saturday 15th February 12:00pm to 9:00pm

£30 per person | £20 Wine Pairing

Arrive and enjoy a  
selection of Chef's Amuse Bouche

**Wine Pairing** - Di Maria Prosecco

This dry Prosecco is light and delicate while full of citrus fruit!

### Starters

**Fresh Buffalo Mozzarella (g)**

Pea & Mint Salad, Pea Velouté & Pickled Radish

· OR ·

**Chicken Liver Parfait**

Orange Puree, Sour Beetroot Gel, Pickled Golden Beetroot & Bread Shards

**Wine Pairing** - Seewinkle Gruner Vertliner

Light, fresh and fruity with notes of green apples, pear, white pepper, citrus and minerality.

### Sorbet

**Gin & Elderflower Sorbet (g)**

### Main Course

**Slow Cooked Beef Brisket**

Porcini Mezzaluna, Carrot Puree, Roscoff Onions & Jus

**Wine Pairing** - Mont Rocher Carignan Vin de Pays D'Oc

With an abundance of intense red berry fruit and hints of vanilla, this is soft and full flavored with a smooth easy drinking style.

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**Pan Seared Sea Bass**

Mumbai Spiced Potato, Onion Bhaji, Mango Salsa & Coriander Puree

**Wine Pairing** - Rag & Bone Aussie Riesling

Like having a fresh lime in your hand that you crush gently over minerals... literally lime on the rocks!!  
The palate is bright, zingy, singing with natural acidity

### Desserts

**Dark Chocolate Fondant**

Textures of Coconut & Chocolate

· OR ·

**Rhubarb and Ginger Delice**

Honeycomb, Whiskey Crème & Blood Orange

**Wine Pairing** - Domaine Grange Monbazillac

This is a fabulous dessert wine with a well deserved reputation. It's a blend of three grape varieties, Sémillon, Sauvignon and a little Muscadelle. An extremely elegant wine from the home of dessert wines, Monbazillac.

(v) Vegetarian, (g) Gluten Free, (vg) Vegan - If you have any special dietary requirements please inform the waiting staff.  
Subject to availability. All dishes are prepared to order using fresh local produce. \*Terms & Conditions Apply.