

MUSE
—BRASSERIE—

Valentines

MENU 2025

£60 PER PERSON

Prosecco on arrival



AMUSE BOUCHE



ENTRÉE

Caramelized Jerusalem artichoke soup, pear and walnut *(ve,n)*

Crayfish and prawn ravioli, lobster bisque *(g,d,sf)*

Goat cheese mousse, figs and pomegranate dressing *(d)*

Pink champagne sorbet



LE PLAT

Pan roast duck breast, sweet potato fondant, baby vegetables
cherry brandy sauce

Herb crust Halibut, gnocchi and caper butter sauce *(d,g)*

Wild mushroom and butternut squash wellington *(g,ve)*



DESSERTS

Chocolate and pistachio nougat, morello cherry sorbet *(g,d,n)*

Apple and pear tartin, vanilla ice cream *(g,ve)*

(ve) Vegan *(n)* Nut *(g)* Gluten *(d)* Dairy *(sf)* Shellfish