

*The Green Man Public House*  
*Valentines Tasting Menu*

*Head chef Nick Zwolinsky has created the perfect sharing menu for valentines, taking inspiration from his Michelin star background. Each course will be presented on a platter to be enjoyed by each couple or the entire table*

*Champagne on Reception*

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*Amuse Bouche*

*Oyster*

*Oyster beignet, textures of cucumber, caviar of bloody Mary with an emulsion of the sea*

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*Starter*

*Scallop and Lobster*

*Served several ways with chicory, passion fruit and mango*

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*Main Course*

*Wild Duck*

*Roasted duck breast, confit of fig, fennel and 5 spice, with offal toast and duck pastille with raspberry vinegar*

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*Pre Dessert*

*"Egg Soldiers"*

*Erioche crisps*

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*Dessert*

*White Chocolate and Red Roses*

*White chocolate 3 ways, crystallised roses*

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*Coffee and Petit Fours*

*£59.95 per person*