

Monday 14th February 2022
Pre-order required - bookings from 6pm
£55.00 per person

♥ VALENTINE'S MENU ♥

STARTERS

♥ Mezze Board (to share) - Parma Ham - Warm Chorizo & Garlic - Baked Camembert - Cornichons - Applewood Smoked Cheddar Cheese - Caper Berries - Grapes - Selection of Chutneys - Garlic Crostini's (N)

♥ Artichoke Velouté - Sage & Lemon Croutons - Crusty Bread & Butter

♥ Hot Smoked Salmon Tian - Niçoise Salad - Poached Hen's Egg - Béarnaise Sauce (GF)

♥ Crab, Prawn & Gruyere Fishcake - Spinach & Garlic Sauce - Watercress - Crispy Capers

♥ Braised Beef Croquettes - Caramelised Shallot Purée - Herby Lemon Gremolata - Parmesan

MAINS

♥ Beef Wellington (to share, served pink only) - Dauphinoise Potatoes - Garlic Green Beans - Red Wine Jus

♥ Seafood Fettuccini - King Prawns - Calamari - Mussels - Garlic & Chilli - Spinach - Lemon Butter Sauce

♥ Slow Braised Ox-Tail - Garlic & Parsley Creamed Potatoes - Cavolo Nero - Beef Jus - Crispy Shallots (GF)

♥ Goat's Cheese, Cherry Tomato & Caramelised Onion Filo Parcel - Rocket & Walnut Salad - Fennel - Roasted Red Pepper Coulis (N) (V)

♥ Pan Fried Fillet of Seabass - Crushed Garlic New Potatoes with Pancetta - Buttered Tender Stem Broccoli - Smoked Chipotle Chilli & Orange Compound Butter (GF)

DESSERTS

♥ Sweet Platter (to share) - Dark & White Chocolate Dipping Sauces - Strawberries - Caramelised Bananas - Salted Caramel & Vanilla Fudge - Chocolate Brownie Pieces - Passionfruit

♥ Mango, Lime & Coconut Cheesecake - Biscoff Butter Base - Mango Sorbet - Freeze Dried Raspberries

♥ Passionfruit Crème Brulee - Passionfruit Sauce - Puff Pastry Pieces (GFA)

♥ Double Chocolate Brownie - Fudge Pieces - Marshmallows - Chocolate Sauce - Clotted Cream Ice-Cream - Strawberries

♥ Selection of Pallet Cleansing Sorbets & Ice-Cream - Honeycomb - Raspberry - Sour Cherry & Amaretto (GF)