

# VALENTINES MENU

**Spicy Butternut Squash and Coconut Soup**  
served with fresh bread and butter

**Grilled Black Tiger Prawns**  
with a garlic and herb butter

**Baked Camembert**  
with crusty breads

**Classic Tomato & Basil Bruschetta**  
toasted ciabatta topped with vine-ripened tomatoes, fresh basil, garlic, and extra virgin olive oil.

**Salt and Pepper Calamari**  
with aioli



**Slow Roasted Lamb Shank**  
Served with mash and root vegetable gravy

**Chicken Saltimbocca**  
wrapped in smoked bacon with dauphinoise potatoes and red wine jus

**Roasted Vegetable Tart**  
Served on a tomato and garlic sauce with Parmentier Potatoes

**Roasted Salmon Supreme**  
topped with a lemon and herb butter served with crushed herby potatoes

**Fillet of Beef En Croute**  
enveloped in puff pastry with mushroom and pate served on a red wine jus accompanied by  
dauphinoise



**Vanilla Cheesecake**  
topped with strawberries coated in milk chocolate with vanilla ice cream

**Toffee and Apple Crumble**  
With custard

**Winter Berry Fruit Tart**  
with vanilla ice cream

**White Chocolate and Baileys Bread 'n' Butter Pudding**

**2 Courses £34.95 3 Courses £39.95**

