

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 Crouete
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

