



## **VALENTINE MENU**

*On arrival a glass of prosecco with a strawberry*

### **STARTERS**

Honey roasted butternut squash and sage soup

Antipasti TO SHARE

Salmon and avocado tower with lime vinaigrette

Tiger prawns in a white wine and garlic butter sauce

Tomato, goat cheese and asparagus bruchettes with peppered poached egg

(basket of bread for the table)

### **MAINS**

16oz Aberdeen angus Chateaubriand TO SHARE  
served with French fries ,béarnaise sauce and a crunchy side salad

Baked hake with sweet potato mash and baby corn, green beans wild mushroom and smoked  
bacon

Marinated lamb cutlets, fondant potatoes, roasted beetroot and parsnips and lamb reduction

Butternut squash and fennel creamy risotto

Lemon and thyme butter basted chicken with crispy potatoes, asparagus and swish chard

### **DESSERTS**

Fresh berries with melted duo of chocolate sauce TO SHARE

Mango cheesecake with passion fruit coulis

Raspberry and ricotta terrine

Tuile biscuit cone filed with strawberry mousse and chocolate truffles

Caramel and dark chocolate tart with crushed honeycomb

*£95 per couple*

*We require deposit of £15 per person not refundable*

