

## VALENTINE MENU



*On arrival a glass of prosecco with a strawberry*

### STARTERS

Beetroot and goats cheese soup topped with crunchy croutons

Scallops served with crispy bacon on a bed of parsnip puree

Beef carpaccio served with balsamic reduction rocket and pistachio nuts

Tempura vegetables served with homemade sweet chili sauce

(basket of bread and olives for the table)

### MAINS

16oz Aberdeen angus Chateaubriand TO SHARE  
Flambeed in garlic shallots and brandy served with French fries, red wine reduction and cherry tomatoes on the vine

Mussels served in a garlic white wine sauce and French fries

Marinated rack of lamb served with fondant potatoes, asparagus and a minted lamb jus

Truffle wild mushroom and leek creamy risotto

### DESSERTS

Fresh fruit served with potted chocolate fondue TO SHARE

Homemade baked raspberry cheesecake

Chocolate truffles served with raspberry and chocolate sauce and sugar crumb

Trio of cheeses served with apple, celery, grapes, red onion marmalade and crackers

*£48 per person*

*We require deposit of £10 per person not refundable*

