

Valentine's Menu

Thursday 14th February 2019

AMUSE BOUCHE

Shot of Roast Pepper & Plum Tomato Soup
Crispy Oyster with Pickled Vegetable & Citrus Mayo
Beef Carpaccio Crostini, Horseradish Cream



REFRESHER

Raspberry Rosé Prosecco

MAIN COURSE

Herb Crusted Fillet of Lamb,
*Red Cabbage Puree, Buttered Pak Choi,
Fondant Potato, Rosemary Red Wine Jus*

Lemon & Thyme Marinated French Trimmed
Corn Fed Chicken Supreme,
Dauphinoise Potatoes, Stir Fried Green Vegetables, Saffron Sauce

Pan Roasted Salmon Fillet,
*Brown Crab Meat Croquette, Beetroot Puree,
Broad Beans, Peas, Green Beans & White Wine Sauce*



Vegetarian Wellington,
*Butternut Squash, Sweet Potato, Chick Peas, Sunblush Cherry Tomato,
Mash Potato, Pea Shoots, Red Wine Sauce (V)*

ASSIETTE OF DESSERTS TO SHARE

Strawberry, Milk Chocolate Cheesecake
Apricot & Pistachio Pavlova
Salted Caramel Ice Cream with Baileys Cream

£32.95 PER PERSON

A service charge of 10% is added to the bill
Some of our foods may contain allergenic ingredients.
Please ask staff for further details.

Our food is prepared in a kitchen where there
is a risk of cross contamination with allergenic
ingredients. Please let us know in advance about
any special dietary
requirements or food allergies

