



VALENTINE MENU

4 Courses £35.00

To Start

Roasted beetroot & warm goat cheese salad with toasted hazelnuts {v}
Asparagus wrapped in parma ham served with a poached egg & hollandaise sauce {v}
Thai fishcakes with a cucumber dipping sauce
Chicken liver parfait with red onion marmalade and toasted artisan bread

Fizz

Glass of prosecco with chocolate dipped strawberries

Mains

Chicken breast wrapped in pancetta, marinated in garlic, lemon & thyme, with fondant potatoes, bordelaise sauce and baby carrots
Roast fillet of salmon, prawn, lemon & parsley butter, baby new potatoes and fine green beans
Pan roasted rump of lamb served with minted dauphinoise potatoes, pea puree, red wine jus & purple sprouting broccoli
Roasted vegetable wellington, fine green beans, new potatoes and vegetarian gravy {v}

Desserts

Lemon posset, raspberry ripple meringue and chocolate dipped cats tongue biscuit {v}
Chocolate truffle torte, hazelnut praline and vanilla ice cream {v}
Strawberry & passion fruit cheese cake with chantilly cream {v}



If you or any of your guests have any allergy or dietary restrictions, please inform your server and our chefs will be happy to accommodate your needs.