



Valentines Menu

Thursday 14th – Saturday 16th

Book on Valentines Day and get complimentary glass of bubbly

Starters

Coquille St. Jacques Duet of mushrooms and scallops baked in creamy white wine sauce, mashed potatoes and dusted with parmesan shaving served on the shell

(V) Baked Camembert served with warm rustic bread, homemade tomato & onion chutney and olives.

Or

Valentines Platter Thai fish cakes, duet of Arancini and partridge croquettes with sweet chilli & lime dressing and mixed salad to share

Mains

Pan Fried Chicken Supreme stuffed with mozzarella, sun dried tomatoes and basil served with crushed new potatoes and broccoli stems with creamy mustard and tarragon sauce

Wild Sea Bass Fillet served on cannoli beans, mange touts and cherry tomato with lemon grass dressing

(V) Baked Aubergines in rich tomato sauce topped with parmesan and mozzarella cheese with toasted rustic bread

Or

24oz Chateaubriand Thick Cut chips, Selection of Sauces, Grilled Tomato & Onion Rings to Share

Dessert

Strawberry and Vanilla Cheesecake with strawberry lace

White Chocolate Torte with passionfruit sorbet

Or

Chocolate fondue rich melted chocolate with marshmallow, strawberries and mixed fruit to share

2 courses 25.95 per person

3 course 30.00 per person