

Valentines Day Menu

3 courses £25pp

Starters

Sundried tomato & basil soup (GFP)(V)(VGP)
with parmesan croutons

Pork, apple and calvados pâté (GFP)
with dressed baby Leaves & caramelized onion chutney

Moules mariniere (GFP)

Brie baked with red onion & thyme (GFP)(V)

All starters served with rustic bread

Mains

Hand cut sirloin steak (GFP)
served with dauphinoise potatoes,
vegetable ribbons & a rich Diane sauce

Pan fried seabass fillet (GFP)
on an Asian spiced broth

Chicken supreme stuffed with chorizo purée (GFP)
served on a bed of roast Mediterranean vegetables &
Parmentier potatoes with a red onion & chilli cream sauce

Baked gnocchi (v)
gnocchi tossed in a rich ratatouille, topped with a spinach
& ricotta sauce and served with Balsamic dressed rocket

Desserts

Assiette of chocolate - a sharer of warm brownie
with rich chocolate sauce, espresso mousse & a
white chocolate & raspberry cheesecake

Passion fruit meringue pie
served with raspberry coulis & bourbon vanilla ice cream

Apple and mixed berry crumble (GFP)(VGP)
with custard

Salted caramel cheesecake
with butterscotch sauce & bourbon vanilla ice cream

GFP – gluten free possible, V – vegetarian, VGP – vegan possible