

VALENTINE'S DAY



Starter

Salmon Roulade with toasted Brioche
Roast Beetroot and broccoli salad with goats' cheese
Spicy chicken skewers for two to share
Garlic Tiger Prawns with chilli on toasted French bread
Haloumi and roasted red pepper crostini, dressed with balsamic and olive oil

Main

Pan fried Turbot served with fennel and butter bean mash, samphire and butter sauce
Roasted Chicken Supreme served with a trio of mash and rich Diane sauce
Mediterranean Vegetable Pastilla with mild arrabbiata sauce
Beef Medallion served with honey roasted root vegetables with potato puree and red wine jus
Lamb Cutlets in a red wine and mint gravy with fondant potato and roasted root vegetables

Dessert

Lemon and Elderflower posset
Mango Crème Brulee with almond tuille
White Chocolate Roulade with fruit compote
Chocolate Tarte served with a passionfruit reduction
Profiteroles served with chocolate sauce for two to share

£28 per person