

TUESDAY 14TH FEBRUARY
VALENTINES DINNER

RESERVATIONS 6PM-8.30PM

£35 PER PERSON

INCLUDING

WELCOME DRINK ON ARRIVAL,

3 COURSE DINNER & COFFEE

£10 PER PERSON DEPOSIT

ON ARRIVAL

Glass of Rosé Crémant de Loire

OR

Non alcoholic alternative

STARTERS

Roast Squash & Chilli Soup, cheddar toast, homemade bread (v)

Salmon and Dill Fishcake, lemon mayonnaise

Crispy Chilli Beef, sweet chilli sauce, spring onions

Goats Cheese Tart, rocket, balsamic dressing (v)

MAINS

*Slow Roasted Pork Belly, parsnip mash,
caramelised apples, savoy cabbage, cider sauce*

*Pan Fried Seabass Fillet, roasted potatoes,
root vegetables, coriander cream sauce*

Pan Fried Chicken Breast, wild mushroom risotto

Chickpea Tagine, aromatic couscous, flatbread (v)

DESSERTS

Vanilla Crème Brûlée, shortbread

Lemon Cheesecake, Chantilly cream

Chocolate Orange Brownie, vanilla ice cream

Pear and Butterscotch Frangipane Tart, Chantilly cream

*Afogato with Baileys, vanilla ice cream, espresso coffee, Baileys,
chocolate shards*

TEA OR FILTER COFFEE