

# Valentines

MENU

## Starter

### **Roasted Sweet Potato & Apple Soup**

Homemade soup, herb-infused oil, artisan bread (Vegan) (DF)

### **Crispy Breaded Brie**

Tomato & chilli chutney, mixed greens (V)

### **Honey Chilli Chicken Strips**

Mango salad, lime aioli

### **Smoked Salmon & Prawn Cocktail**

Marie Rose sauce, ciabatta shavings, baby gem lettuce

## Main Course

### **10oz Sirloin Steak (£5 supplement)**

Grilled tomato, homemade onion ring, choice of sauce and side (GF) (DF)

### **Roast Lamb Chops – Garlic & Rosemary Roasted**

Garlic & rosemary roasted, medley of vegetables, creamy mashed potatoes, Café de Paris butter

### **Prosciutto-Wrapped Chicken Supreme**

Wild mushroom cream, champ potatoes, asparagus

### **Seabass and Scallops**

Tender fillet of seabass paired with lemon-basted scallops, herb-roasted baby potatoes, seasonal vegetables, lemon caper sauce (GF)

### **Vegan Wellington**

Stir-fried vegetables, Breton sauce, carrots and lentils wrapped in vegan puff pastry (V) (Vegan) (DF)

## Desert

### **Trio of Dessert**

### **Three Desserts in one Plate**

**Tarte Tatin**

**Crème Brûlée**

**Chocolate Marquise**

*Complimentary Glass of  
Prosecco £5.00*