

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)

Dessert

Trio of Dessert

Three Desserts in one Plate

Tarte Tatin

Crème Brûlée

Chocolate Marquise

*Complimentary Glass of
Prosecco £50*