

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

Love Meringue

Mud Crumble Cheese Cake

Brownie Tart

*Complimentary Glass of
Prosecco £50*