



3 COURSES
INCLUDES A GLASS OF
PROSECCO PER PERSON
£34.95 PP

Valentine's Day Menu

TO START

AVOCADO & KING PRAWNS
served with homemade marie rose sauce and mixed leaves

FRESH MUSSELS
cooked in a creamy garlic and white wine sauce served with sourdough toast

PAN FRIED PARTRIDGE BREAST
with chorizo and bacon lardons on a bed of mixed leaves

DUCK & PORT PATÉ
with sourdough toast, chutney and a balsamic glaze

GOATS CHEESE SOUFFLÉ (V)
with a mixed salad and balsamic glaze dressing

MAIN COURSE



18oz CHATEAUBRIAND FOR TWO - +£9.95PP
*cooked to your liking served with hand cut chips, grilled vine tomatoes,
dressed rocket salad and peppercorn sauce*

BARBARY DUCK BREAST
*with fondant potatoes, tenderstem broccoli, baby carrots
accompanied by a sweet plum sauce*

RUMP OF LAMB
*served with dauphinoise potatoes, sautéed vegetables and
a rich red wine jus*

PAN SEARED FILLET OF SALMON
topped with king prawns in a garlic and white wine sauce, crispy new potatoes, and sautéed vegetables

VEGETABLE STIR FRY (V)

FOR DESSERT



VANILLA CHEESECAKE (GF)
served with forest fruit coulis and vanilla ice cream

INDULGENT CHOCOLATE TART
with crushed pistachios and vanilla ice cream

CHEESEBOARD FOR TWO
a selection of traditional cheeses with accompaniments

VALENTINE'S DAY WAFFLE
topped with chocolate ice cream, chocolate shavings, chocolate sauce and fresh British strawberries

A TRIO OF ICE CREAMS
ask for our selection of ice creams or sorbets

Food handcrafted with love x

an optional 10% service charge will be added to your bill