

VALENTINES MENU 2024

Starters:

- *Amuse-bouche (ahmooz-boosh): bite size appetizers*

Smoked salmon with dill and sour cream

Cheddar and pickle mini skewers

Flank steak crostini with horseradish aioli (garlic & olive oil paste)

Prosciutto (uncooked, dry-cured ham) wrapped in Caprese salad (mozzarella, tomato & basil)

Spicy chilli Avocado crostini bite

- *Thai fishcake (cod and prawn) served with rocket salad and home-made tartare sauce*
- *Sun-dried tomato & butternut squash risotto, served with mixed salad & balsamic vinegar*

Mains:

- *Filet mignon (Beef fillet medallions) pan-fried with peppercorn & Port jus, topped with whole chicken liver and served with gratin dauphinois & roasted vegetables*

- *Haddock Florentine: Oven-baked haddock fillet with spinach and cheese sauce, topped with breadcrumbs and served with sauteed potatoes and vegetables*

- *Roast Peppers stuffed with Moroccan couscous, served with beetroot salad*

Desserts:

- *Three layer (white choc, dark choc & raspberry vanilla) cheesecake on an Oreo biscuit base, served with vanilla ice cream & caramel sauce*

- *Vegan lemon cake with fresh strawberries & Mango sorbet*

- *Cupid's cloud cup: fresh raspberries, chantilly cream and meringue kisses served with strawberry ice cream & raspberry coulis*

- *Brandy snaps filled with chantilly cream, served with Mandarin wedges and lemon sorbet*

Three course meal & glass of Prosecco on arrival for £39.95 per person