

# Valentines ♥

Saturday 14<sup>th</sup> February

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## ♥ To Start

★ Scallop & Prawn Open Ravioli  
White wine, shallot, saffron cream

★ Thyme & Garlic infused baked whole Camembert to share (v)  
Toast, crudités, onion & fruit chutney

★ Beef Carpaccio  
Horseradish root, Parmesan, truffle oil,  
watercress & rocket

## ♥ Intermediate

Champagne & Berry Granité

## ♥ Mains

★ Beef Medallions  
Dauphinoise potatoes, honey & thyme roast carrot,  
truffle & herb Portobello mushroom, Bordelaise Sauce

★ Seafood Risotto  
Scallops, Tiger Prawns, Mussels, Clams, Squid  
White wine, saffron & Parmesan

★ Spiced Cauliflower, Potato & Spinach Strudel (vg)  
Roast tomato & mustard seed Dahl

## ♥ Desserts

★ Raspberry Mille-feuille  
Puff pastry sheets, vanilla patisserie cream,  
raspberries, raspberry coulis

★ Passionfruit Crème Brûlée  
Shortbread biscuit

★ Red Wine Poached Pear (vg)  
Vanilla ice cream

## ♥ To Finish

★ Tea or Coffee  
served with homemade assorted chocolate truffles

♥ 5 Courses £55 ♥

(v) suitable for vegetarians. (vg) suitable for vegans. Fish may contain small bones. We can not guarantee the absence of traces of nuts. If you require any further information on ingredients which may cause allergy or intolerance, please speak to a member of our team before placing your order. If you do have a food allergy it will be helpful to us if you could inform us so we can ensure that the dish you select is not at risk from cross contamination by other foods during its preparation.