# Valentines •

Wednesday 14th February

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## ♥ To begin

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

★ Moules Mariniere Scottish Mussels in white wine garlic cream sauce, crusty bread

> ★ Avocado & Prawn Tian Tomato concass, melba toast

### ♥ Intermediate

Champagne & Berry Granité

# Mains

★Coq Au Vin Chicken braised in red wine, chateau potatoes, French peas

★ Beef Medallions Dauphinoise potatoes, sautéed French Beans, Bordelaise Sauce

★Seabass & Mussels

Seabass fillet, courgette, carrot, leek ribbons, mussels, citrus & champagne beurre blanc

★ Roast Beetroot & Shallot Tart Tatin (v) Goats cheese & horseradish cream, root mash

#### Desserts

★ Dark Chocolate Trio Chocolate mousse, chocolate brownie, chocolate Espresso Martini milk shake

> ★ Strawberry Millefeuille Puff pastry sheets, patisserie cream, strawberries

> > ★ Red Wine Poached Pear Vanilla ice cream



(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.