

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

♥ 4 Courses £38 ♥