

# Valentine's Menu

3 Courses £23.95

## Starters

Baked Camembert sharing board served with red onion chutney, celery sticks and crusty bread.

Roasted tomato and basil soup topped with parmesan croutes and served with crusty bread

Smoked salmon, cream cheese and asparagus filo parcels served on a bed of dressed mixed leaves with a tangy lemon mayonnaise

Game salad served with a raspberry vinaigrette

## Mains

Confit leg of duck served with fondant potato, sticky red cabbage and a winter fruits and star anise jus

Mint and garlic lamb rump served with dauphinoise potatoes and a bordelaise sauce

Roasted monkfish tail wrapped in prosciutto ham served with new potatoes, green beans and a saffron sauce

Wild mushroom and parmesan risotto garnished with rocket and truffle oil

All served with a selection of seasonal vegetables

## Desserts

To share, a selection of chocolate brownie, shortbread, marshmallows and strawberries with dark chocolate and white chocolate dipping sauces

Passionfruit cheesecake served with cream

White chocolate and raspberry crème brulee served with a shortbread biscuit

A selection of cheese served with crackers and chutney

Followed by coffee and petits fours