



Valentines Set Menu

£40 PER PERSON SET THREE COURSE MENU.

INCLUDES A GLASS OF PROSECCO – NON ALCOHOLIC OPTION AVAILABLE.



Starters

Whole Baked Camembert (For 2 to share)

Baked with fresh garlic and herbs finished with truffle honey. Served with red onion chutney and crusty bread (VO)(GFO)

Moules Mariniere

Fresh Scottish mussels steamed in a garlic, wine and cream sauce. Finished with parsley served with warm crusty bread and butter (GFO)

Pesto Arancini

Deep fried risotto balls infused with homemade basil pesto. Served with an arrabiatta sauce and toasted pine nuts (VO)(VEO)

Chicken Liver Parfait

Served with red onion chutney, toasted brioche and dressed leaf. (GFO)

Mains

Beef Fillet Medallions

Pan fried in a wild mushroom and truffle cream sauce. Served with beef dripping roast potatoes and honey roasted root vegetables (GFO)

Stuffed Chicken

Chicken breast stuffed with Boursin cheese and wrapped in Parma ham. Served with parmentier potatoes, garlic tenderstem broccoli and a sun-dried tomato, spinach and cream sauce (GFO)

Sea Bass

Pan fried seabass served with lemon crushed new potatoes, caper beurre blanc and garlic tenderstem broccoli (GFO)

Sun-dried Tomato Gnocchi

Pan fried gnocchi cooked with a rich sun-dried tomato, garlic and cream sauce with tofu. Finished with basil pesto and pine nuts. (VO)(VEO)

Belly Pork

Served with a black pudding fritter, apple mash, braised red cabbage and a cider jus. (GFO)

Deserts

Black Forest Crumble

Black cherry and kirsch compote topped with a chocolate flavoured crumble. Served with a sweetened cream and custard (VO)(VEO)

Lemon and Raspberry Posset

Tangy lemon thickened cream with a layer of sweet raspberry coulis, topped with fresh whipped cream. Served with homemade shortbread (VO)(GFO)

Sticky Toffee Pudding

Served with a salted caramel ice-cream and honeycomb (GFO)(VO)

