

VALENTINES MENU

26.00 PER HEAD

Aperitif

Glass of Prosecco & Amuse bouche

Starters

Smoked salmon, prawns & Whitby crab, baby gem salad, sauce marie rose

Pork & green peppercorn terrine, cornichons, toasted sour dough

Charred asparagus & whipped brie, pine nuts, red wine fig salad

Mushroom, garlic & thyme soup, truffled wild mushrooms (v)

Main courses

Pan fried Rump Steak, garlic butter, skinny fries, vine tomatoes & watercress

Fillet of Sea bass, wilted garlic spinach, feta cheese & rocket salad

Chicken breast wrapped in Parma ham, confit potatoes, mustard kale & thyme jus

Sweet onion & chargrilled Provencal vegetable tart, pesto mayo, dressed leaves (v)

Dessert

Assiette of desserts to share

Chocolate & caramel brownie, fresh raspberries, lemon tart, lemon curd ice cream & honey mascarpone

Coffee & macaroons