

Valentine's

DAY Menu

Starters

Moules Marinere
served with home made bread roll.

Pan-Fried Pigeon
fennel apple & walnut salad.

Basil infused stuffed Arancini
served with provencal sauce.

Sweet Potato Soup
served with warm home made rolls.

Mains

Roasted lightly seasoned Cauliflower Steak
served with braised lentils, carrots and a mushroom jus.

Homemade Beef Wellington
served with buttered cavlo nero, mustard potato puree,
carrots and a red wine jus.

Pan-Fried Seabass
served with fondant potatoes, samphire and a sticky
lemon sauce

Roasted Chicken Breast
served with a chorizo cassole

Desserts

Salted Caramel and Chocolate Pot
served with home made hazlenut praline

White Chocolate and Passion Fruit Cheesecake
served with sorbet

2 Courses: £16.95 3 Courses: £19.95