

# VALENTINE'S MENU

## Starters

### **Homemade carrot and coriander soup**

Served with Granary bread and butter

### **Asparagus al Valle d'oro**

Asparagus, Parma ham, and parmesan cheese finished with balsamic glazed

### **Baked Camembert**

Camembert cheese baked with roasted garlic and caramelized onions served with rustic bread

### **Prawn Cocktail**

Served on a bed of iceberg lettuce rustic bread and lemon wedge.

## Mains

### **Filétto Medaglioni**

Fillet Steak Cooked medium with fondant potato, sauté green beans, cherry vine tomato & black pepper sauce.

### **Stuffed Chicken Breast**

Brie and spinach stuffed chicken breast served with spring onion mash, cherry vine tomato, vintage baby spinach, and mushroom sauce.

### **Pan Fried Seabass Fillet**

Served with herbs butter crushed baby potato. Snow peas and mango salsa are finished with balsamic glazed and pea shoots.

### **Pasta al forno (Veg.)**

Pasta baked with winter root vegetables, aromatic herbs, mozzarella, and parmesan cheese.

## Desserts

Selection of cheese with crackers and celery, fruit chutney.

Red velvet cheesecake

Chocolate and berries Fondant

Classic Baileys and raspberry cream Brulé

3 Courses £36.95 pp

2 Courses £32.95 pp

1\*D=Dairy, Eg= Eggs, G=Gluten, V=Vegetarian, Vg= Vegan, S=Sulfites, N=Nuts SES=Sesame seeds L=Lupin C=Cereal Cr=Crustacean

For additional allergen information please speak to your server