

**2 course  
£40pp**

# **VALENTINES MENU**

**3 course  
£45pp**

Served with a complimentary glass of prosecco

## **STARTERS**

Pan Seared King prawns in a garlic butter (gf)

Cured Beef Carpaccio topped with asparagus, rocket, parmesan and a lemon drizzle (gf)

Wild mushroom filled Arancini served over vegetable ragu with grated ricotta (v/vg available)

Burrata and Heritage tomatoes topped with basil and balsamic glaze (gf)

Selection of cured Italian meats with focaccia and olives (gf and vg available)

## **MAINS**

Beef fillet steak tournedos topped with toasted croutons and foie gras in a madeira sauced served with chips (gf available)

Roast beetroot and gorgonzola risotto topped with courgette crisps (v/vg available)

Pan seared Duck breast in a Chianti jus served with cinnamon poached pear and dauphinoise potatoes (gf)

Ravioli filled with Lobster in a light crab meat sauce

Fillets of seabass rolled on a king prawn oven baked and served over saffron mash in a creamy tarragon sauce (gf)

## **DESSERTS**

Homemade Tiramisu

Blackcurrent Cheesecake

Chocolate Profiteroles

Sticky Toffee pudding

*For any dietary requirements and allergies  
please speak to your server*