



Valentines Dinner Tuesday The 14th February



All Starred dishes can be available as a Gluten free Option Please inform a member of our team when ordering

To start

*Love Apple Soup **

A rich tomato & fresh basil soup topped with crispy shredded leek

*Aphrodite's Aphrodisiac **

A fresh asparagus & lobster risotto, garnished with a crisp salad & parmesan crisp

Cupid's Bow

Thai Style crab Fish cake served With a sweet chili dip & Bean sprout salad

*Romeo's delight **

A Ham Hock Terrine served with a cherry tomato, sweet pepper, cucumber salad & a red onion chutney

And For Main Course

*Cherubs Of Hake **

Roasted Hake Supreme with a creamy citrus & white wine sauce, garnished seared scallop & asparagus

*Duck L'amour **

Braised Duck leg Confit served with a blueberry & red wine jus & topped with crispy Parma ham

*Medallions of Beef Fillet Valentino **

Topped with a duo of sauces

Vegetarian & Vegan options available on request

All Main courses served with a choice of Dauphinoise or roasted new potatoes & seasonal vegetables

And To Bring The Night to a close

*Eves Pudding **

Gluten free Lemon Tart served with a compote of berries & a raspberry ripple ice cream

*Two Become One **

Vegan & Gluten Free Chocolate & Raspberry Tart with cream

Hugs and kisses

A selection of British farmhouse cheeses served with cheese Biscuits, butter, grapes & Chutney

Coffee & Chocolates to finish

£28.50 Inclusive per person