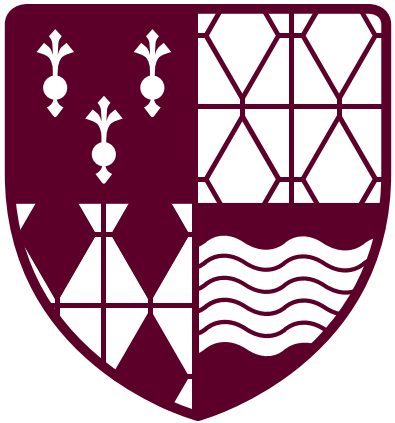




VALENTINES MENU

£34.95 2 Course | £42.95 3 Course

STARTERS

Beetroot & Goat’s Cheese Terrine

Rocket, Candied Walnuts & Balsamic Glaze (V) (M,E)

Smoked Salmon & Prawn Cocktail

Avocado Cream & Baby Gem (F,CR,M,E)

Heritage Tomato & Mozzarella Salad

Basil Oil & Heart-Shaped Crostini (V,GFA) (M,G)

Seared Scallops

Pea Purée, Pancetta Crisp & Lemon Butter | £10 per person supplement (CR,M)

MAIN COURSE

Roast Chicken Supreme

Dauphinoise Potatoes, Tenderstem Broccoli & Red Wine Jus (GF,M)

Wild Mushroom & Truffle Risotto

Finished With Parmesan Crisp & Micro Herbs (V) (M,G)

Fillet of Beef Wellington

Fondant Potato, Asparagus & Madeira Jus | £15 per person supplement (G,M,E)

Mediterranean Vegetable Tartlet

Goat’s Curd & Pine Nut Salad (V,GFA) (G,M,E,N)

DESSERT

Dark Chocolate Fondant

Raspberry Coulis & Vanilla Cream (GFA) (G,M,E)

Strawberry & Champagne Cheesecake

White Chocolate Shavings (V) (G,M,E)

Raspberry & White Chocolate Mousse (M,E)

Mini Pavlova

Rosewater Cream & Strawberries (V) (M,E)

Please Note: Our kitchens do operate with all allergens listed below, we cannot guarantee that all products will be allergen free. Please speak to a member of the team regarding allergens.

Key: GFA-Gluten Free Available, V-Vegetarian & VE-Vegan Are dishes that can be adapted to suit dietary needs. CE-Celery, G- Cereal/Gluten, CR Crustaceans, E-Egg, F-Fish, Lup-Lupin, M-Milk, MO-Molluscs, MU-Mustard, N-Nuts, PN-Peanuts SS-Sesame Seeds, S-Soy, SU-Sulphur Dioxide