

Valentine's Day



MENU

Starter

Smoked Mackerel Fillet served with a Celeriac Remoulade & Salsa Verde

Panfried Scallops served with Black Pudding, Crispy Parma Ham & Pea Puree

Wild Mushroom Truffle Arancini served with Garlic Mayo & Dressed Mixed Leaves

Shredded Duck Bon Bon served with Asian Style Salad, Plum & Hoisin Sauce

Main Course

Beef Wellington served with Potato Gratine, Tenderstem Broccoli, Baby Carrots & Red Wine Jus

Pan Roasted Cod Loin served with Fondant Potato, Green Beans & finished with a Beurre Blanc Sauce

Vegan Bourginon served with Mash Potato & Tenderstem Broccoli

Chicken Supreme Stuffed with Sundried Tomato & Spinach wrapped in Serrano Ham served with Fondant Potato & Red Wine Jus

Dessert

Baileys Crème Brulée served with Shortbread Biscuits

Ginger & Cinnamon Sticky Toffee Pudding served with Butterscotch Sauce & Vanilla Ice Cream

Vegan Chocolate Caramel Tart served with Strawberries & Vegan Ice Cream

SHARING: A whole Honeycomb Chocolate Bomb served with Chantilly Cream, Honeycomb Chunks & Fresh Strawberries

Two Courses: £34.00

Three Courses: £40.00