

VALENTINES MENU

Pan-fried King Scallops & Tiger Prawns

Black Pudding, Celeriac Puree & Crisp Pancetta

Homemade Chicken Liver and Cognac Parfait

Served with Red Onion Chutney & Toasted Brioche

Smoked Salmon & Prawn Parcel

Royal Greenland Prawns wrapped in Oak Smoked Scottish Salmon,
Iceberg Lettuce, Marie-rose Sauce & Brown Bread & Butter

Homemade Potato, Leek & Fennel Soup (v)

Calamari, Roasted Garlic Mayonnaise

Deep-fried Squid rings in Tempura Batter

Butternut Squash & Feta Cheese Risotto (v)

Topped with Rocket & Balsamic Glaze



Beef Wellington

Fillet Steak wrapped in Puff Pastry, Madeira Sauce, Dauphinoise Potato, Green Beans & Baby Carrots

Half a Lobster Thermidor

Skinny Fries & Mixed Salad

Stuffed Pheasant Breast wrapped in Bacon

Mashed Potatoes, Braised Red Cabbage, Root Mash & Red Wine Jus

Slow Cooked Pork Belly, Apple Sauce & Cider Jus

Mashed Potatoes, Roasted Parsnips & Kale

Hake Supreme, White Wine & Mussel Veloute

Saute Potatoes & Buttered Leeks

Whole Oven Roasted Sea Bass, Stuffed with Prawns, Garlic Butter

New Potatoes & Samphire

Roasted Nut & Vegetable Loaf (v)

Mashed Potatoes, Gravy & Fresh Vegetables



Sticky Toffee Pudding,

Hot Toffee Sauce & Vanilla Ice Cream

Chocolate Crème Brulee

Morello Cherries, Fresh Cream & Short Bread

Raspberry Meringue

Poached Raspberries, Fresh Cream & Vanilla Ice Cream

Passion Fruit Cheesecake

Fresh Cream & Mango Coulis

Coffee & Chocolate Truffles

£29.50 per person

