



HAPPY
Valentine's Day

£60 for 2

Including a full bottle of Prosecco or wine

This year has started a bit different than we would have liked, but not to worry, but we have changed and adapted with it. So this year we can't serve you and your loved one here but that doesn't mean we can't help you to do so.

We have put together two menus both 3 courses with a choice of a full bottle of Prosecco, red or white wine, for you to choose from. Menu 1 is for people with less cooking confidence and Menu 2 is for you to show off a bit and cook it all but we have done the hard work for you. We will deliver it all to your door on Friday all you have to do is pop it in the fridge and cook it on the day and at a time to suit you,

Menu 1

PAN FRIED GARLIC BUTTON AND WILD MUSHROOMS

Finished with cream and stilton served with salad and garlic bread.
(Simply warm the mushrooms pop the garlic bread in oven, arrange on a plate)

CHAR GRILLED BREAST OF CHICKEN

On a bed of fresh linguine, wild rocket, tomato, parmesan cheese tossed with extra virgin olive oil.
(simply pop the chicken in oven when you sit down for your starter & put a pan of water on to boil, after you have finished your starter drop the pasta in to the water for 2 mins drain then toss with the rest of the ingredients)

Menu 2

KING PRAWNS WITH LINGUINE OF FRESH VEGETABLES

Pan fried with garlic, lemon grass and chilli butter served with crusty bread
(Heat the butter fry king prawns and vegetables, heat bread in oven)

ROAST FILLET OF PORK WITH SMOKED PANCETTA

Roasted seasonal, dauphinoise potatoes, vegetables, red wine and mushroom sauce.
*(To roast the pork and vegetables and pancetta, dauphinoise potatoes pop in the oven takes about 35mins
(all come in trays to just pop in to the oven) heat the sauce.)*

Dessert for both menus

CHOCOLATE LOVERS FONDUE

Chocolate brownie, profiteroles, fresh strawberries with a rich dark chocolate and grand mariner fondue.

(Simply warm the fondue and dip)