

VALENTINES MENU 2019

£28 PER PERSON

Homemade hummus and marinated olives with crusty bread

TO START

Wild mushroom and gorgonzola soup

finished with fresh herbs

Duck and gin pate

with baby leaves and red onion marmalade and toasted bread

Goat's cheese and red onion tartlet

On baby mixed leaves with balsamic dressing

Pan fried tandoori marinated king prawns

finished with fresh tomato, spinach and potatoes and coriander

THE MAINS

Char grilled medallions of beef sirloin

dauphinoise potatoes, shallot and red wine jus

Pan fried chicken breast nested on a bed of fresh pasta

tossed with wild mushrooms finished with cream

Oven roasted butternut squash risotto

Finished with parmesan cheese shavings

Pan fried fillet of sea bass

On butter wilted spinach, crushed potatoes and dill butter cream

TO FINISH

Assiette of homemade desserts to share with your loved one

