

Valentines Menu



STARTER

Leek and potato soup

King prawns, chili, garlic, butter & white wine sauce

Mussels, shallots, ground pepper and coriander

Tricolore - Mozzarella, avocado, tomato and olive oil

Beef carpaccio, rocket, parmesan shavings and truffle oil

Flat mushrooms with goats cheese gratin

Melon with Parma ham

MAIN COURSE

Slow cooked lamb shank with leeks, carrots, celery and mash

Roasted leg of duck, red cabbage, dauphinoise and jus

Pan fried Sea Bass with lemon garlic herb sauce spinach and mash

Crab and sun dried tomato ravioli with butter sauce

Spaghetti vongole with garlic, parsley and white wine sauce

Seasonable roasted vegetable Lasagne

DESSERT

Cheesecake of the day

Apple pie with vanilla ice cream

Chocolate Fudge with vanilla ice cream

Crème Brulee

Tiramisu

Lemon or coconut sorbet delight

Three course menu
2 sitting options

4pm – 6:30pm £40

7pm – 10pm £45

12.5% service charge will be added to your bill