

PUDDINGS

Feeling Passionate

Chefs own White Chocolate and Passion Fruit Cheesecake served with a Scoop of Orange Sorbet

Summer Loving (GF)

Fresh Strawberry and Marshmallow skewers served with Hot Chocolate Sauce and Clotted Cream Ice-cream

A Wobbly Heart

Chefs own molten Chocolate Cake with a melting Chocolate middle served with Chantilly Cream

Feeling Fruity

Lemon Crème Brûlée tart topped with fresh Raspberries and served with a fresh Raspberry Coulis

Tea, Coffee Friandises and Frivolities

*Before ordering, please speak to our staff if you have a food allergy or intolerance.
Our Chef will be happy to advise or suggest alternatives
(V) Vegetarian (GF) Gluten Free*

Valentine's Menu 2018 £34.95 -3course

STARTERS

To Warm Your Heart Soup (V)

Cream of Tomato and Drambuie
Chefs own creamy Tomato Soup
flavoured with Drambuie and topped with
Cheddar Croutons

Casanovas Mushrooms (V, GF)

Portobello Mushroom filled with Goat's Cheese
and fresh Spinach oven baked and served
with a Garlic and Herb Dressing

Quackers Over You

Chefs own Duck and Mango Spring Rolls served
with a fresh Orange Hoisin Sauce

Chicken Lover Parfait

Chefs own Chicken Liver Pate flavoured with
Brandy and served with Onion Marmalade
and Garlic Bread

MAINS

I've Got My Eye On You (GF)

Prime Ribeye Steak stuffed with Roquefort
Cheese served with Madeira Wine Jus
Pomme Anna and char-grilled Asparagus spears

Something a Little Spicy

Fresh Monkfish with a Chorizo, Chilli Lime
and Parsley crust served with Sun blush Tomato
mash and Lemon Aioli

Crumb Fly With Me

Breast of Chicken stuffed with Smoked
Mozzarella and Ham coated in Panko crumb oven baked
and served with Salardaise Potatoes
and Wholegrain Mustard Jus

Lovable Loins of Lamb

Rack of Lamb in Garlic and Rosemary crust served
with Redcurrant Gravy and Broccoli
and Cauliflower Bon Bons