

VALENTINES DAY 2016

12th - 14th February

£30 per person to include glass of prosecco on arrival

To Start

UNFORGETTABLE king prawns and smoked salmon with crispy parmesan and saffron dressing SEALED WITH A KISS compote of mushroom in a light garlic sauce served on a toasted brioche CRÈME VALENTINO smooth tomato and herb soup with tarragon and heather cream BURNING DESIRE home smoked chicken fillets with sweet chilli and coriander dressing, crispy bacon and avocado salad

CUPID'S ARROW luxury game with cumberland sauce and melba toast

Mains

EDWARD & MRS SIMPSON a royal combination of medallions of beef and chicken in brandy and pepper sauce

A FINE ROMANCE salmon fillet in a creamy, champagne and dill sauce

LATIN LOVER mushroom and asparagus risotto with minted sweet peas and crème fraiche

TENDER LOVE tender braised minted lamb henry with a rich red wine sauce

BETWEEN THE SHEETS loin of pork layered with caramelised apple topped with cheese melt in a light

mustard and white wine sauce

To Finish

CARELESS WHISPER mars bar cheesecake with belgian chocolate ice cream
VENUS DESIRE chocolate truffle gateau with orange and cointreau sauce
HEART THROB light tiramisu on coffee boudoir biscuits with heavenly cream
AFTER DARK baileys ice cream in brandy snap basket with fresh strawberries and chantilly cream

FRESH COFFEE AND MINTS

ADD SOME FIZZ TO YOUR NIGHT!

Bottle of Prosecco £20 Bottle of Champagnge £35

FOOD ALLERGIES AND INTOLERANCE: before ordering your food or drink please speak to a member of staff if you have a food allergy or food intolerance some items on this menu may contain nuts, or traces of nuts (v) denotes vegetarian and (gf) denotes gluten free

PLEASE NOTE THIS IS A SET MENU WITH A FIXED PRICE AND MAY NOT HAVE DISCOUNTS OR OFFERS APPLIED

