

Valentine's Day

£35 per head with a Glass of Prosecco on Arrival

Opener..

Roast Garlic and Sea salt Fresh baked breads served with marinated olives and a red onion chutney.

To Start..

Fragrant Thai Red Chicken Skewers accompanied with a Thai Carrot, Cucumber and Peanut salad

Grilled King Scallops and King Crevet wrapped in smoked pancetta in a rich oyster, garlic and shallot sauce.

Baked Breaded flat field mushroom stuffed with smoked Applewood cheese, drizzled with garlic and chive butter

Tandoori lamb tikka served in a poppadum basket garnished with onion and coriander salad with a side of mint yoghurt

The Main Event..

Pan-fried fillet steak- Medallions of Beef cooked to your liking with Port and Thyme, finished with a crumbled stilton cheese

Grilled Seabass Fillet cooked with soy and ginger set on a bed of Chinese king prawn noodles

Slow Roasted Shoulder of lamb marinated in mint and rosemary served on the bone with Red wine, redcurrant and rosemary gravy.

Spiced Chicken and Chorizo linguine cooked with sundried tomato, red onion and spinach finished with melting mozzarella.

Mediterranean vegetable risotto with baked breaded halloumi and a garlic ciabatta

To Finish..

Sharing board- - Irish cream profiteroles, passionfruit cheesecake, crème brulee', chocolate brownie and vanilla pod ice-cream served with a brandy snap basket