

VALENTINE'S MENU

2 Course £43.95 pp

3 Course £48.95 pp

Valentine's Vibes & Bubbles on Arrival
Assorted Breads and Sea Salted Butter

STARTERS

Tangy Sweetheart Shrimp Cocktail GF
Heart Filled Minestrone Soup, Toasted Garlic Bread Vegan
Velvety Duck Liver Parfait, Crostini, Orange Marmalade

MAIN COURSE

Fillet Mignon GF
Herb Tossed Mushrooms In Garlic Butter, Tender Broccoli, Cherry
Tomato and Chunky Chips
Forever Love Herb Grilled Salmon
Crushed New Potatoes and Asparagus, Hollandaise Sauce
Date Night Chicken Risotto GF
Hand Pulled Cornfed Chicken, Garden Peas and Parmesan Shavings
Five Bean and Butternut Bliss Chilli GF DF Vegan
Mexican Rice, Guacamole Dip

DESSERTS

Valentine's Forest Fruit Eton Mess
Raspberry Sorbet GF
Dreamy Delight Strawberry Cheesecake,
Biscoff Crumble Crust
Caramel Crush Sticky Toffee Pudding
Butterscotch Sauce, Salted Caramel Ice Cream
Trillionaires Tart
Rich Vegan Toffee Sauce and Vegan Chocolate
Ganache, Vegan Vanilla Ice Cream GF, DF, Vegan

For Any Allergies and Dietary Requirement Please Speak To Us . Our Kitchen Uses
Allergenic Ingredients Such As Celery, Wheat Flour, Eggs, Fish, Milk, Mustard, Nuts,
Sesame Seeds, Soya, Sulphur Dioxide.

