



Valentine's Day

Starters

Fire Roasted Red Pepper And Tomato Soup (VEOA)

finished with a gruyere heart shaped crouton and basil oil served with rosemary and Mini Tin Loaf

Oven Baked Camembert (Sharer) (V)

Topped with honey and chilli, served with rosemary focaccia, sundried tomato butter and mixed leaves.

In House Smoked Scallops (Can be sharer)

Served with crispy Pork Belly with a Miso glaze, Roasted Red Pepper Salsa.

Grilled King Prawns (V)

Cooked in a garlic and chili butter, served with sweet chili and ginger jam. On a bed of mixed leaves

Smoked Duck Salad

Served with pomegranate, orange segments and beetroot finished with roast pistachios

Mains

Oven Roasted Lamb Rump

With a miso and honey glaze. Served with a broad bean and spinach fricassee and dauphinoise potatoes. Finished with a redcurrant sauce

Duo of Duck

Pan seared duck breast and pulled duck leg panko croquet. Served with carrot puree, salt baked beetroot and celeriac, Parmentier potatoes, chargrilled baby leeks and a red wine jus

Pan Seared Red Snapper Fillet

Served with saffron infused fondant potatoes, grilled asparagus, buttered samphire and finished with a clam velouté split with Dill oil

Fresh homemade Tagliatelle (V) (VEOA)

With asparagus, tender stem broccoli and spinach in a pesto cream sauce

With a sourdough crostini

Desserts

Baileys Salted Caramel cheesecake - with a raspberry coulis

Caramelized Lemon Tarte - with Chantilly cream and fresh raspberries

Mango and Passionfruit Pavlova - with toasted coconut flakes

Dark and white chocolate fondue - with fresh strawberries, profiteroles, and marshmallows for dipping