

VALENTINES MENU

Two Courses for £25 | Three Courses for £29

STARTERS

Beef Fillet Spring Rolls (GF)

With mango, chilli, coriander, shallots and a soy sauce dip.

Pan Seared Scallops (GF)

With a mango and caper salsa, seaweed and a citrus dressing.

Beetroot Salad (V)(GF)

With feta cheese, rocket, sunflower seeds, segments of orange and a mint & raspberry dressing.

TO SHARE

A Trio of Tapas (GF)

Cajun chicken with chorizo & peppers, garlic & chilli king prawns and sweet potato falafel.

MAINS

Chargrilled Beef Fillet (GF)

With potato rosti, baby spinach, wild mushrooms, grilled asparagus and a peppercorn sauce

Oven Roasted Chicken (GF)

Stuffed with spinach & brie, wrapped in Parma ham, with dauphinoise potatoes, kale, garden vegetables and a mushroom and thyme sauce.

Pan Fried Halibut (GF)

On a bed of shellfish and soy bean risotto, with asparagus espuma and tomato comcasse.

Arrabiata Pasta (V)(GF)

Gluten free penne in a rich tomato sauce. With black olives, cherry tomatoes and roasted peppers. Served with gluten free garlic bread.

DESSERTS

Trio of Panna Cotta (V)

Vanilla, Passionfruit and Chocolate Panna Cottas. with amaretto biscuits and a forest berry compote.

Chocolate Fondant (V)

With a roasted almond crumb, white chocolate ice cream and a soured cherry gel.

White Chocolate and Raspberry Cheesecake (GF)

With a pistachio crust, fruit caviar and a raspberry gel.

TO SHARE

Assorted Desserts Platter

Gluten free raspberry and custard tart, chocolate brownie, vanilla ice cream and a fresh fruit smoothie.