



**Valentine Evening Thursday 14th February 2019
(from 6-10pm)**

Champagne glass 6.50

Prosecco glass 6

Virgin Mary 5

£29.95 per person

MENU

Slow roast vine tomato soup with sauté of fresh gnocchi, Fresh pesto and olive with drops of parmesan crouton hash. V

Tapas to share

Confit duck rillet with onion marmalade
Salmon rillet with dill caper pickled ginger
Oriental vegetable wrap on zesty bean shoot salad and sweet and sour
Goat's cheese and parsley mousse on thick crostini
Apple and sage Lakta with horseradish spond with honey and mustard

Mains

8oz Grilled Sirloin steak on parsley and rosemary mash with Maderia jus on steamed swede, parsnips and carrots

Or

A light casserole of seafood with cod, salmon, scallops, mussels and tiger prawns with Spanish mergueze sausage tossed together in noily pratt and Arborio rice and finished with parmesan shavings.

Or

Puff pastry gallet, five bean salad with plum tomato and char grilled vegetables with buffalo mozzarella and torn fresh basil V

All main courses served with seasonal vegetables and potatoes

Tapas of desserts to share

Chocolate torte with crème anglaise

Crème caramel

Apple crumble

Churros

Palm nut and tapioca pearl

Vanilla ice cream

Strawberry

