

VALENTINES DAY SPECIAL MENU

£39.95pp includes

Fresh bread with olive oil & balsamic

Glass of Prosecco & Chocolates

CHOICE OF STARTERS

Gamberoni Raffinati: Italian style King prawns, pan cooked with shallots, carrots, white wine & a touch of cream, served on sliced crostini breads with salad leaves.

Halloumi Heart: Heart shaped halloumi, coated in fine flour, deep fried, topped with sweet chilli on a bed of wild rocket & salad leaves. V

Grilled Portobello mushrooms marinated with Italian style dressing, gently grilled & served with fresh ciabatta bread, drizzled with balsamic glaze. V

CHOICE OF MAINS

Fresh scallops wrapped in Parma ham & fresh rosemary; pan seared with black pudding & a splash of wine. Served with ginger & lemon risotto, samphire & pan cooked courgette with cherry tomatoes & basil.

Thick cut sirloin steak, pan cooked with garlic, oregano, sea salt, white wine & butter, grilled to perfection, topped with wild rocket, cherry tomatoes & Parmesan shavings, served with roasted new potatoes & chestnut mushrooms.

Cauliflower steak marinated with smoked paprika, cumin, turmeric, lemon & olive oil, grilled & topped with root vegetable mash, roasted baby carrots, balsamic glazed beetroot & parsnip crisps. V

CHOICE OF DESSERTS

Trio of lemon: Lemon posset, lemon cheesecake, white chocolate dipped strawberry

Trio of chocolate: Salted caramel cheesecake, chocolate mousse, chocolate dipped strawberry