



St. Valentine's Day Menu

Wednesday 14th February 2024

Amuse Bouche

Devilled Quail's egg with Chorizo , Smoked Salmon, Boursin & caviar

Sex on the Beach Cocktail

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Starters

Tom Yum Thai prawn soup (gfa)

Baked King Scallops served in the half shell with garlic butter (gfa)

Chinese style crispy duck in Hoi Sin sauce, with Won Ton pastry, spring onions & cucumber

A classic king prawn & crab cocktail, "Bloody Mary" sauce, granary fingers (gfa)

Italian burrata cheese, savoury granola topping, watercress (v)

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Intermezzo

Lemon sorbet & Brandy snaps

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Mains

Pan fried fillets of sea bass on a bed of Spanish Paella of Chorizo, mussels, king prawns (gfa)

Herb crusted rack of lamb (served pink), Dauphinoise potato, French beans, mint & redcurrant gravy

Confit of French duck leg, braised red cabbage, orange sauce (gfa)

Roast breast of chicken, wild mushroom sauce, asparagus, roast baby new potatoes (gfa)

Thai green vegetable curry, sticky Jasmine rice (gfa) (v)

Whole Sea Bream roasted with Mediterranean vegetables, whole garlic, potatoes, olives
& served "en papillote" (gfa)

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Desserts

An indulgent bowl of fresh cream profiteroles with chocolate sauce for dipping (2 sharing) (v)

Affogato Amaretto; three scoops of vanilla ice cream with a shot of Amaretto
& espresso coffee to pour over (gfa) (v)

Wild berry cheesecake, berry coulis, fresh strawberries, double cream (v)

Sticky toffee pudding, salted caramel ice cream, toffee sauce (v)

Raspberry & almond tart, raspberry sorbet, clotted cream (gfa)

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5 course dinner

£37.50 per head

Booking is essential

(v); vegetarian, (ve); vegan, (gfa); gluten free available

All our food is cooked in a kitchen where nuts, cereals & other allergens are present.

If you have a food allergy or intolerance please let us know at the time of ordering

Full allergen information is available on request.