

Valentine's Day Menu

Starters

Roasted pepper soup, served with sour cream and crusty bread & butter. (v)

New Zealand green lip mussels cooked in a rich wild mushroom and parsley sauce, served with melba toast.

Crispy sweet chilli beef, served on a chorizo and spring onion salad with lemon vinaigrette.

Mains

A 6oz fillet steak (cooked to your liking) with hand cut chips, peppered green beans, carrots and a diane sauce.

Chilli, lime and honey crusted seabass fillet, served with parsley, butter crushed potatoes, asparagus and a chive butter sauce.

Sweet potato, aubergine, red pepper, tarragon and cous-cous timbale, served with courgette fritters and a rich tomato and garlic sauce. (v)

Desserts

Homemade chocolate mousse served with sweet orange tuille biscuits.

Homemade shortbread with Chantilly cream, fresh strawberries and a strawberry coulis.

Passion fruit sorbet served with honey infused mascarpone cheese.

£50 per couple, includes a bottle of prosecco.

Phone 01223 367204 to book

