

# Valentine's Day Dinner Menu

£30 per person

## To Start

### **Prawn Cocktail**

Prawns in a Marie-Rose Sauce on a bed of lettuce

### **Parma Ham and Melon**

Succulent slices of melon with Italian cured ham

### **Goat's Cheese and Beetroot Salad**

Goat's cheese with a beetroot and honey glazed walnut salad dressed in an orange and balsamic vinaigrette

### **Asparagus Tart**

Asparagus and three cheese tart with a polenta crust

## To Follow

### **Sirloin Steak**

Rawlings 8oz sirloin steak with a green peppercorn sauce and roasted new potatoes

### **Lamb Shank**

Slow roasted lamb shank on a bed of garlic mash served with a red wine jus

### **Chicken Milanese**

Breaded chicken escalope with a tomato sauce and roasted new potatoes

### **Herb Crusted Salmon**

Salmon fillet with a parmesan and herb crust served on a bed of buttered spinach with roasted new potatoes

### **Butternut Squash Cannelloni**

Butternut squash and ricotta filled pasta dressed in a sage cream sauce



## To Finish

### **Chocolate Heaven**

Layers of chocolate sponge sandwiched with a sweetened almond butter encased in a rich chocolate ganache

### **Lemon Sparkle**

Prosecco and lemon syllabub served with a stem ginger shortbread

### **Apple Adoration**

French style Tarte Tatin, caramelised apple tart, served with a vanilla mascarpone

### **Italian Indulgence**

Tiramisu, translates as “Pick me up” – Coffee liqueur, cream and sponge... what more do you want?

### **Cheese and Biscuits**

A selection of cheese served with biscuits, grapes and celery

## Tea and Coffee to follow