



VALENTINE'S DAY MENU

WHEN YOU ARRIVE

A GLASS OF PROSECCO

CANAPES

TO START

SHARING PLATTERS OF EITHER

TEMPURA PRAWNS AND SQUID

Garlic aioli and homemade soda bread

**DEEP FRIED BRIE AND OVEN ROASTED
CAMMEMBERT**

With melba toast

or

CELERIAC AND BRAMLEY APPLE SOUP

THE MAIN EVENT

**PAN FRIED VENISON SERVED WITH
POTATO PANCAKES, ROASTED WINTER
VEG AND CHOCOLATE SAUCE**

**BAKED SALMON AND BABY ROOT VEG EN
PAPILLOTE**

**PORCINI GNOCCHI WITH PROCUITTO
AND PARMIGIANO CREAM**

**DUCK BREAST WITH PASSION FRUIT
SAUCE AND CRUSHED POTATO**

HARISA SPAGHETTINI

A spicy vegetarian option

**LOCAL FILLET STEAK, SAFFRON MASH
AND SEASONAL VEG WITH A CREAM AND
MUSHROOM SAUCE**

A SWEET FINISH

PEAR TART BOURDALOUCÉ

GIN AND TONIC GRANITA

CHOCOLATE AND ALE CAKE

**RASPBERRY MILLEFEUILLE WITH
CHOCOLATE SAUCE**

2 Courses 18.50 per person

3 Courses 23.00 per person