



VALENTINE'S MENU

3 Course £35

Start with a glass of fizz on arrival

STARTERS

Smoked Salmon and Prawn Parcel
Pickled Cucumber and Melba Toast

Seared Fillet of Beef Carpaccio
Roquette and Parmesan with Pancetta and Black Pepper

Grilled Goats Cheese, Beetroot and Rocket Salad with Balsamic Glaze

MAINS

Wild Mushroom, Tarragon and Butternut Squash Parpadelle
In a Creamy Parmesan and Herb Sauce

Seared Fillet Mignon
Steamed Spinach, Potato Rossini and Forestier Sauce

Baked Fillet of Seabass
Chargrilled Fennel, Crushed New Potatoes and Pernod Sauce with Glazed Cherry Tomatoes

DESSERTS

The Sharing Platter
Chocolate Brownie, Bailey's Milk Chocolate Mousse
Strawberries Dipped in Chocolate and White Chocolate and Hazelnut Parfait

Strawberry and Vanilla
Panna Cotta with Caramel Shards, Vanilla Cheesecake and Berry Compote

Cheese Board
Classic British Cheeses and Chutney with Grapes and Crackers
(supplement £3.50)