

Valentine's Menu

Class of Prosecco on Arrival

Linguini Crab

Tossed with asparagus spears, cherry tomatoes, shallots, fresh chilli & olive oil

Seared Scallops (gf)

Wrapped in Prosciutto in a white wine, lemon & garlic sauce

Warm Asparagus Spears (v)

On a bed of torn buffalo mozzarella, cherry tomatoes drizzled with olive oil & balsamic dressing

Scotch Smoked Salmon with Tiger Prawns (gf)

Served on a bed of frisee salad with a caper lime aioli

Deep fried Breaded Brie (v)

Served with a warm cranberry compote

Crab & Lobster Tortelloni

In a shallot, brandy, tomato & cream sauce topped with Langoustines

28 Day aged Scotch Sirloin Steak

With garlic butter melt served with fries, sautéed mushrooms & grilled tomatoes

Risotto con Gorgonzola e Pere (v) (gf)

Creamy gorgonzola risotto topped with walnuts & a pear crisp

Welsh Rump of Lamb

on a bed of winter baby spinach drizzled with a minted red wine jus

Pollo Di San Valentino (gf)

Marinated grilled chicken served with roasted red peppers, grilled courgettes & a timbale of rice with a warm arrabbiata dip

Vanilla Pod Panna Cotta

Drizzled with wild berry coulis

White Chocolate & Baileys Cheesecake

Creme Brûlée

Topped with fresh raspberries

Selection of Cheese & Biscuits

Inclusive of Tea & Coffee

£49.95 per head + 10% Service Charge