



Valentine's Day



GLASS OF PROSECCO ON ARRIVAL

Beef Carpaccio

Seared fillet of beef topped with rocket & parmesan shavings drizzled with extra virgin olive oil dusted with paprika served with Melba toast

Deep fried camembert parcels (v)

Accompanied with a warm cranberry compote

Fresh Seafood Salad (gf)

Marinated with extra virgin olive oil & fresh citruses

Fresh Asparagus

Wrapped in prosciutto served with Hollandaise sauce



Crab & Lobster Tortelloni

In a cream & tomato sauce spiked with brandy & shallots topped with a fresh Lobster Tail

Cherry Glazed Rack of Lamb

Served on a bed of creamy mash

Pollo di San Valentino

Supreme breast of chicken wrapped in prosciutto filled with melted mozzarella on a bed of arrabbiata sauce drizzled with pesto

Fillet Rossini

Fillet steak topped with duck & pork liver pate in a red wine & creamy porcini mushroom sauce

Wild Mushroom Risotto (v) (gf)

Served in a parmesan basket topped with rocket & parmesan shavings drizzled with white truffle oil



Chocolate & Cinnamon Pancake

Filled with fresh mascarpone cream, crushed Amaretti biscuits & strawberries drizzled with Grand Marnier

Crème Brûlée (gf)

Topped with fresh raspberries

Tequila Rose & Strawberry Cheesecake

Drizzled with Belgian white chocolate sauce

Selection of Cheese & Biscuits

Followed by Coffee & Macaroons

£60.00 per head