



# *Valentines Day*

## *Set Menu*

*A glass of Prosecco on arrival*

### *Starters*

Warm Scotch egg topped with crispy bacon served with a tarragon sauce

Lentil and butternut squash pate served with warm crusty bread

Smoked salmon and caper quiche tartlet topped with a cherry tomato and rocket salad

Breaded brie served with homemade blueberry and chill jam, rosemary and thyme infused  
crispy bacon bits and a hot ciabatta

### *Mains*

8oz rolled ribeye steak served with sweet potato wedges, grilled asparagus spears and  
hollandaise sauce

Homemade chicken Kiev filled with sun blushed tomatoes and mozzarella served with creamy  
mashed potato and buttered fine beans

Pan Seared monkfish tail, served with blanched tender stem broccoli, duchess potatoes and a  
ginger chilli and pineapple salsa

Roasted red pepper filled with Moroccan style couscous and Mediterranean vegetables  
topped with grilled haloumi and served with a red pepper and tomato pesto

### *Desserts*

Profiterole swans served with a warm chocolate ganaché

Summer berry fruit pudding with a rocher of clotted cream

White chocolate panna cotta on a dark chocolate crumb with balsamic glazed strawberries

**2 Courses £24**

**3 Courses £28**

