VALENTINE'S menu

Starters

HOT & SPICY TOMATO SOUP
Roasted Spicy Tomato Soup with Gin & Lime topped with Ciabattas Herb Croutons

BAKED CAMEMBERT: SHARING FOR 2
Topped with Caramelized Onion, served with Sesame & Parmesan Bread Sticks

CLASSIC SHRIMP PRAWN COCKTAIL
Topped with Marie Rose Sauce served with Guinness Wheaten Bread

Mains

CREAMY TUSCAN STYLE CHICKEN FILLET
Roasted Cherry Tomato Cream Garlic White Wine Basil Cream Sauce served on bed of Tagliatelle topped with Herb Garlic Bread

ROASTED BUTTERNUT GOAT CHEESE RISOTTO
Topped with Fresh Parmesan

BRAISED DAUBE OF BEEF
Served in Red Wine Jus complimented Dauphinoise Potatoes & Roasted Root Vegetable

SEARED SALMOM
Pan Fried Salmon Thermidor served with Melody of Prawns. Served on bed Crispy Sweet Potato Croquette topped with Asparagus Spears

Dessert

PASSION FRUIT PAVLOVA
Topped with Raspberry, Mango & Chantilly Cream

TRIO OF DESSERTS
Cheesecake, Profiterole, Mini Triple Chocolate Mousse. Served with Chocolate Ganache & Carmel Sauce

SHARING PLATTER FOR 2

TIRAMISU
Layer of Sponge Finger bind in Rich Coffee Tia Maria Liquor

£60 PER COUPLE