



## *Valentine's Day Menu*

*A glass of bubbly on arrival and a 3 course meal*

*£35 per person*

### *Starters*

*Chicken liver parfait with mango chutney and toasted brioche*

*Prawn cocktail with honey fused fennel salad and pink grapefruit*

*Roasted pepper stuffed with marinated risotto and goat cheese (v)*

### *Main courses*

*Halloumi skewers served on a bed of herbed couscous and pitta bread (v)*

*Rib eye steak served with peppercorn sauce and dauphinois potatoes*

*Cornfed chicken with a mushroom and white wine sauce,  
potatoes and mixed vegetables*

*Broccoli and brie served with roasted root vegetables (v)*

*Stuffed lamb shoulder with goat cheese served with  
spinach, root vegetables and port wine jus*

### *Desserts (v)*

*Dark and white chocolate mousse served with raisins and pistachio nuts*

*Hot creamy carrot pudding with walnut bread*

*Selection of cheese, dried fruits and crackers*

*Island cheese cake*

*(v) = vegetarian*



*Full payment required in advance, non-refundable.*