

# VALENTINE'S DAY DINNER

MELON, ORANGE & RASPBERRY FRUIT  
COCKTAIL WITH A RASPBERRY  
VINAIGRETTE (VE)(GF)  
CRAB AND TIGER PRAWN HERB SALAD, SOY,  
CHILLI AND HONEY DRESSING  
PRESSED HOG ROAST TERRINE, HOMEMADE  
PLUM CHUTNEY AND HERB SALAD  
HOMEMADE CREAMY WINTER VEGETABLE  
SOUP (V)

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CHAMPAGNE SORBET REFRESHER(VE)(GF)

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CHARGRILLED 10OZ RIBEYE WITH BLUE  
CHEESE BUTTER & CLASSIC RED WINE JUS.  
PAN ROASTED COD FILLET WITH GRILLED  
ASPARAGUS AND A DILL HOLLANDAISE  
SAUCE

CARAMELISED RED ONION, BRIE AND PEAR  
TART WITH A BALSAMIC GLAZE(V)

POTATO ROSTI & THYME BUTTER FONDANT  
POTATOES.

TENDER STEM BROCCOLI & ASPARAGUS  
WRAPPED IN STREAKY BACON  
SUGAR AND MAPLE ROASTED CARROTS

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RICH BELGIUM CHOCOLATE AND AMARETTO  
TART, CARAMEL TOFFEE ICE-CREAM  
PASSION FRUIT CRÈME BRULEE, STICKY  
STRAWBERRIES AND LEMON TUILLE  
CHEFS SELECTED ENGLISH CHEESE  
PLATTER, CHUTNEY, GRAPES & BISCUITS

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FRESHLY BREWED COFFEE WITH  
CHOCOLATE MINTS  
VEGAN OPTIONS AVAILABLE

££39.95 PER PERSON

