

VALENTINES DAY MENU



STARTERS

Feisty French Onion Soup courted with croutons and parmesan shavings

Duo of melon and prawns with a raucous raspberry dressing

Duet of Stornaway black pudding silked with slices of gala apples laced with a cider sauce

MAINS

Corny chicken chaperoned by aphrodisiacal asparagus and a champagne sauce

Seductively wild salmon seduced by an orange and coriander hollandaise

Raunchy Rib Eye Steak amorously coated with a wild mushroom and garlic sauce

Hot and roasted vegetable tart smothered with a melted brie and balsamic glaze

SWEETS

Decadently dark and wickedly white chocolate terrine with feisty fruits of the forest

Duo of ice cream intertwined with a warm and smooth butterscotch sauce

Iconic Vanilla and Strawberry ice cream nestled in a brandy basket with a raucous raspberry sauce

2 courses £18.95

3 courses £22.95