



VALENTINE'S DAY MENU

**3 course meal and a rose for each couple £27.95 per person
(available on Friday 14th Feb pre-booking required)**

Vegan Options Available Just Ask Our Staff

STARTERS

Smoked Salmon & Prawn Salad - with a herby cream
cheese & lime dressing **(GF)**

Chicken Liver Pate - with crispy croutes & a fig chutney

Tempura King Prawns - served on a rocket salad with a sweet chilli dressing

Jack Daniels Chicken Wings - with a blue cheese dip & a
red cabbage salad garnish

Caprese Salad - finished with a basil oil dressing **(V) (GF)**

MAINS

King Prawn & Sea Bass Bisque - pan-fried fillet of sea bass, king prawns
served on a bed of creamy mash mixed with parsley & served with a seafood
bisque, topped with a mussel garnish

Feta & Spinach Cannelloni - served on a bed of basil & tomato sauce topped
with béchamel sauce & baked in the oven with a mixed house salad **(V)**

Rump of lamb - with dauphinoise potatoes, glazed carrots and a mint
pea puree & a red wine jus **(GF)**

Sirloin Steak - with roast tomato, mushroom & chunky chips & a garlic butter
or peppercorn sauce (£5 supplement) **(GF)**

Stuffed Breast of Chicken - stuffed with spinach & mozzarella, served with a
mushroom cream sauce, sliced sautéed potatoes & seasonal veg **(GF)**

DESSERTS

Raspberry Pavlova Tower topped with fresh raspberries
& a raspberry coulis **(GF)**

Strawberry & Chocolate Brownie Trifle

Homemade Tiramisu with a chocolate sauce

**(V – Vegetarian, GF – these dishes can be gluten free, please ask a
member of staff)**