

# Valentines 14<sup>th</sup> 2020

*A Valentines fine dining evening with soft romantic music*

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*Arrival glass of prosecco  
And a red rose for the lady*

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*Wild mushroom and parmesan risotto, poached hen's egg (v)  
Rocket leaf and a balsamic and red wine reduction*

*Brochette of king scallop, king prawns and salmon with a lemon vinaigrette  
served with sweet chilli jam*

*Velvety Vine tomato & basil soup  
with mini cheese scone (v)*

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*Roast sea bass fillet & Salmon resting on a spinach linguini  
With mussels in a light thermidor cream sauce*

*Confit Rump of English lamb red wine jus, with a potato and courgette rösti  
greens and roasted root vegetables*

*Fillet of beef Wellington with Dauphinoise potatoes and green beans  
Red wine and shallot jus*

*Frying pan flan with Broccoli, brie cheese and sun blush tomatoes, new potatoes and dressed salad (v)*

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*Choux pastry profiteroles with cream, a passion fruit coulis, strawberries, chocolate and butterscotch sauces*

*Chefs warm Belgian chocolate brioche, apricot and butter pudding, crème anglaise*

*Eton Mess Meringue with Belgian chocolate dipped strawberries and soft fruit cream*

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*Coffee or freshly brewed tea and truffle chocolates*



*4 courses £34.95 with a complementary free glass of prosecco and red rose*

*Please note some dishes may contain nuts or nut traces, if any other allergy information is required please  
ask your server to ask our chef for the ingredients*