

## VALENTINE'S MENU

**£60 per Couple**

**£120 per Double Date + Free Bottle of Prosecco**

*V = Vegetarian VG = Vegan*

### Canapes on Arrival

(Selection of mixed canapes will be delivered to your table)

Starters	Quantity	Notes
Korean Glazed Crunchy Popcorn Chicken with Sesame, Chilli & Lime Aioli		
Gin Cured Salmon, Picked Salad, Dill Crème Fraiche		
Butter Roast Caramelised Cauliflower, Chive & Cheddar Puree Raisin Puree, Cheddar Crisps (V)		
Paprika Roasted Red Pepper & Tomato Soup, Topped with Crispy Chickpeas & Rustic Roll (VG)		

### Champagne Granita (VG)

(Palate cleanser will be served between starter and main course)

Main Courses	Quantity	Notes
Roast Chicken Breast, Dauphinoise Potato, Asparagus, Creamed Savoy Cabbage, Honey Roast Chantenay Carrots, Pea Puree & Red Wine Jus		
8oz Sirloin Steak & Mushroom Fricassee, Grilled Vine Tomato, Onion Rings, Truffle & Parmesan Fries, Peppercorn Sauce		
Pan Fried Seabass, Samphire & King Prawn Beurre Blanc, Tenderstem Broccoli & Salty Baked Baby Potatoes		
Tagliatelle with Pesto, Courgette, Roast Garlic & Spinach (VG)		

Puddings	Quantity	Notes
Chocolate & Strawberry Fondue Sharing Plate (VG)		
Sticky Toffee Pudding, Clotted Cream Ice Cream, Honeycomb (V)		
Lemon Tart, Blueberry Compote (V)		

Notes