

Valentine's

MENU

SATURDAY 14TH FEBRUARY

STARTERS

Classic Minestrone soup with a bread roll (V)

Confit Duck Leg served with port and orange sauce and spring onion salad (GF)
(DF)

To Share: Seafood Platter - smoked salmon, crab meat, clams, fried calamari &
tempura prawns

MAIN DISHES

Mixed Grill Sharing Platter (GFO)

8oz flat iron steak, marinated lamb cutlets, chicken skewers, lamb kofta, chorizo
sausages, mixed roast vegetables, cherry tomatoes, rice & chips

Add a sauce: peppercorn or port & stilton £3 each

Mixed Seafood & Asparagus Risotto (GF)

Spinach & Ricotta cannelloni with rich tomato & roast pepper sauce & parmesan
(V)

DESSERTS

Homemade white chocolate strawberry cheesecake

Mixed berry crème patissier meringue tart with raspberry coulis

To Share: Chocolate fondant with vanilla ice cream, pistachio ice cream, berries and
chocolate shavings (GF)

3 COURSES FOR £40.95 PER PERSON

(V) Vegetarian / (VE) Vegan / (VEO) Vegan Option / (GF) Gluten Free / (GFO) Gluten Free Option

Allergen and Dietary Information: If you have a question, food allergy or intolerance, please let us know before placing your order. Some items on this menu may contain nut traces. All menu items are subject to availability.