

Valentine's Day

Starters

- Smoked haddock and spring onion fishcakes with a cheddar cheese sauce
- Sticky mango curried prawns with warm ciabatta (sf) (gfa)
- Pan seared scallops with chorizo, garlic and samphire dusted with smoked paprika (sf) (gf)
- Satay chicken skewers in a creamy peanut sauce (gf) (contains nuts)
- Roasted parsnip and garlic soup with warm ciabatta (gfa) (v) (ve)
- Baked figs, whipped cream goats cheese and walnuts (v) (gf) (contains nuts)

Main Course

- Slow cooked lamb ragu and rigatoni pasta served with garlic bread and parmesan cheese
- Oven baked salmon fillet with lemon and ginger butter, blanched asparagus with the choice of dauphinoise potatoes or new potatoes
- Ribeye steak served with long stem broccoli, spring greens, dauphinoise potatoes and a steak Diane mushroom sauce (£5 supplement)
- Spiced chickpea, spinach and sweet potato curry served with naan bread (ve)(v)(gfa)
- Steamed mussels in a tomato and chilli sauce served with skinny chips

Dessert

- Trillionaire chocolate tart with the choice of vanilla ice cream or double cream (gf)(ve)
- Lemon meringue pie with double cream
- Warm chocolate brownie with vanilla ice cream (gf)
- Raspberry and white chocolate roulade with double cream (gf)
- Mango sorbet (v) (ve) (gf)

To finish

- Chocolate dipped strawberries served with tea or coffee

£30 Per Person