

Valentines Dinner



Chef's Luxury Canapés



Seafood Platter – *Mini Prawn Cocktail, Queenie Scallops with a wholegrain mustard & Cheddar crust, Oyster Rockefeller, Langoustine, Cod Goujons, Moules Mariniere - for 1 person or be really romantic and have a large one for 2 to share*

Rich Chicken Liver Parfait, Toasted Brioche & Homemade Chutney

Duck Spring Roll, Oriental Stir fry & Sweet Chilli Dip

Handmade Butternut Squash and Sage Tortelli Sage Cream (v)



Beef Wellington, English Fillet Steak with Pate & Mushroom Duxelles in Puff Pastry, Dauphinois Potatoes, Seasonal Vegetables & a Red Wine Sauce (£3 Supplement)

Halibut Thermidor – *Roast Loin of Wild North Sea Halibut topped with Thermidor Sauce & Parmesan, New Potatoes & Seasonal Vegetables*

Roast Free Range Chicken Breast Stuffed with Mozzarella & Chorizo, wrapped in Pancetta, Roasted Red Pepper & Tomato Sauce, Handcut Chips & Dressed Salad Leaves

Chef's Own Mushroom, Spinach & Stilton Wellington with a White Wine & Truffle Sauce, New Potatoes & Seasonal Vegetables (v)



An Assiette of Romantic Desserts to Share



Coffee & Chocolates

Served Tuesday 14 February £29.50 per person