

Valentine's

MENU

Two courses £27.50pp Three Courses £35pp

STARTERS

King Prawn Cocktail

served with a traditional Marie Rose sauce on leaves

Mini Chicken Caesar

Chicken & parmesan paneed ball on leaves with a smoked bacon rasher & Caesar sauce

Shredded Duck Pancakes

With Hoi Sin sauce, spring onions & cucumber

MAIN DISHES

8oz Rump Steak

Cooked to your liking and served with thick cut chips, vine tomatoes and a creamy homemade peppercorn sauce

Herb Crumb Crusted Haddock

Served with half shelled mussels with a roasted red pepper sauce, new potatoes and vegetables

Chicken Kiev

Homemade breadcrumbed breast of chicken, with garlic butter, French fries and salad

DESSERTS

Chocolate & banana bread & butter pudding served with creamy custard

Lemon tart served with an orange sorbet garnished with redcurrants

Biscoff cheesecake

Coffee & chocolates to finish

Valentine's

VEGAN MENU

Two courses £27.50pp Three Courses £35pp

STARTERS

Cauliflower Bites

Coated in Moroccan spices and served on leaves with a chilli & ginger dip

Smashed Avocado

Served on a toasted muffin with rocket & chilli flakes

MAIN DISHES

Beetroot & Butternut Squash Wellington

Served with garlic & rosemary roast potatoes, vegetables & gravy

Soya meat cottage pie

Topped with a sweet potato mash served with fresh vegetables

DESSERTS

Hot apple & berry crumble & soya custard

Strawberry Mille-feuille with coconut cream

Coffee & chocolates to finish