



# VALENTINE'S DAY MENU

2 COURSE | **32**

3 COURSE | **38**

## STARTERS

### TOMATO & RED PEPPER SOUP

Roasted tomato and red pepper soup, glazed with chilli oil and topped with croutons, served with heart-shaped toast

### BANG BANG CAULIFLOWER FLORETS

Tempura battered cauliflower florets, coated in a sticky gochujang glaze, finished with spring onions and toasted sesame seeds

### CHICKEN & MUSHROOM VOL-AU-VENTS

Diced chicken breast sautéed with mushrooms in a port & cream sauce, finished with cucumber ribbons

### RED VELVET KING PRAWNS

Vibrantly coloured red velvet King Prawns, served with a spicy sracha mayonnaise on a bed of green leaf

SUPPLEMENT | **+3**

## MAINS

### CHICKEN SUPREME

Pan-roasted chicken supreme, served with crispy Parma ham, dauphinoise potatoes and grilled tenderstem, finished with a  
Arrabiata sauce

### CREAMY WILD MUSHROOM RISOTTO

A medley of wild mushrooms amongst a creamy Arborio rice served in a white wine sauce, topped with fresh herbs and  
finished with an arugula salad and lemon vinaigrette dressing on the side

### OVEN-ROASTED COD LOIN

Oven-roasted cod loin served with rosemary-infused Parmenter potatoes, carrot purée and sautéed green beans, finished with a  
glaze of chilli oil

### BEEF WELLINGTON

Beef fillet wrapped in a golden pastry, with wild mushroom duxelles and Parma ham, served with truffled mashed potatoes,  
braised red cabbage and curly kale in a red wine reduction

SUPPLEMENT | **+10**

## DESSERTS

### STICKY TOFFEE ROULADE

Light, fluffy sponge, rolled with rich sticky toffee, finished with a sticky toffee glaze and vanilla ice cream

### RASPBERRY CREME BRÛLÉE

Silky vanilla custard, infused with raspberries, topped with a crisp caramelised sugar crust, served with a love heart shortbread and a  
vibrant mixed berry coulis

### CHOCOLATE FONDANT

Warm, rich chocolate sponge with a soft molten centre, served with smooth vanilla ice cream

### LOADED STRAWBERRY ICE CREAM CROSSAINT

A warm, buttery croissant filled with silky vanilla ice cream, layered with strawberry sauce and fresh sliced strawberries, finished  
with chocolate flakes and cream

SUPPLEMENT | **+3**

