

**Valentines Menu**  
**£29.95 per person**

**Tuesday**  
**February 14<sup>th</sup>**

**Melon**

*Trio of melon with blackcurrant coulis*

**King Prawns**

*Sesame battered king prawns –sweet chilli dip*

**Terrine**

*Chargrilled vegetable terrine- dressed mixed leaves*

**Smoked Salmon**

*Slices of smoked salmon- capers and lemon*

**Soup**

*Black and white Tuscan bean soup*

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**Seabass**

*Fillets of seabass grilled-baby vegetables-lemon and chive butter*

**Chicken**

*Chicken breast filled with duxelle-wild mushroom sauce*

**Pork**

*Slow cooked pork belly and roast fillet of pork –Madeira sauce*

**Beef**

*Roast sirloin of beef - pink - red wine jus*

**Risotto**

*Minted green risotto with fresh peas, spinach, mint and basil*

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**Crème Brulee**

*With fresh raspberries*

**Cheesecake**

*Vanilla cheesecake topped with fresh fruits*

**Torte**

*Rich and smooth chocolate torte chocolate*

**Banoffee Pie**

*Banana and toffee - an old favourite*

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