

VALENTINES DAY

King Prawn & Sea Food Thermidor Parcels

Red pepper & brandy sauce.

Trio of Oyster

Natural, blue cheese & bloody Mary.

Black & White Pudding

Apple chutney, crispy pancetta, sweet mustard dressing.

Trio of Cheese Fondue

Goats cheese, brie & camembert
, sea salt crostini's & truffle shavings

Asian Meats To Share

Lamb koftas, teriyaki beef, chicken samosa, onion raita & hoi sin dips.

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## Chicken Roulade

Smoked salmon sea food mousse, wrapped in Parma ham  
prosecco cream, sautéed potatoes & spinach fricassee.

## Half A Hot Lobster

Hot buttered lobster, sat on a crab risotto, finished with truffle oil.

## Chateaubriand To Share

12oz Fillet steak, shallot & mouli puree, dauphinoise potatoes,  
fine green beans & béarnaise sauce.

## Cod Loin

Crispy cous cous, pan fried tender stem broccoli  
turmeric potatoes, & red peppers.

## Rack of Lamb

Potato cake, butternut squash puree, fricassee of bean, port & orange glaze.

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Strawberry & Popping Candy Cheesecake

Trio Of Chocolate Mousse

Strawberry Velvet Trifle

Porn Star Martini

with a shot of prosecco

2
COURSE
£22

3
COURSE
£26