



VALENTINE'S



Wednesday 14th February / 5:00pm Onwards

Set Meal £39.95 per Person

£20 deposit required per person to hold reservation

Complimentary Glass of Prosecco on Arrival

Starters

Goat Cheese (V)

Deep fried goat cheese coated in egg, flour, cream and breadcrumbs served with caramelized onion.

Beef Carpaccio

Beef carpaccio with rocket salad, Grana Padano cheese and English mustard

King Prawns

Pan-fried king prawns in Penrod sauce, garnished with fresh blackberries and raspberries.

Scallops

Pan fried fresh king scallops served on a bed of pink sauce and sautéed spinach with garlic and chilli

Main Course

Ravioli Panciotti Con Melanzane E Scamorza (V)

Fresh raviolis filled with aubergine and scamorza cheese served with tomato sauce and basil.

Pollo Venezia

Breast of chicken with prawns, mixed peppers, whole green peppercorn, white wine, onion, garlic, cherry tomatoes, tomato and cream sauce; Fresh seasonal vegetables and sautéed potatoes

Tournedos Rossini (DF)

*8oz Fillet Steak with Rossini sauce (Crouton base, Madeira sauce, pate and jus);
Mediterranean salad and sautéed potatoes*

Sea Bass

*Oven cooked fillets of sea bass served with prawns, white wine, garlic, oregano, tomato sauce and a splash of cream;
Fresh seasonal vegetables and sautéed potatoes*

Dessert

Home-made Valentines cake accompanied with fruits of forest sorbet