

Special 5 Course St. Valentine's Menu

£24.95 per person

Course 1

A selection of homemade canapes

Course 2

Bruschetta Peperonata

Caramelised red pepper and red onions served on toasted ciabatta bread, topped with goat's cheese and fresh basil. (V)

Scalloped Saffron

Pan fried scallop cooked in cream saffron sauce and served with mixed salad.

Gnocchi

Cooked in creamy gorgonzola cheese sauce and spinach, topped with walnut. (V)

Course 3

Nachos (to share)

Tortilla chips covered with melted cheese and served with salsa, guacamole and sour cream. (V)

Course 4

Oven roasted sea bass fillet

Served with tagliatelle pasta cooked with red pepper, pesto, topped with rocket.

Penne Siciliana

Penne pasta cooked in tomato basil sauce, roasted aubergine, and courgette, red onion, garlic and finished with ricotta. (V)

Chicken Saltimbocca

Chicken breast topped with fresh sage and Parma ham cooked in white wine, butter and lemon juice, served with mash potato.

Sweet heart salad

Mixed leaf salad with heart shape beetroot, pine nut, mixed pepper topped with grilled goats cheese and onion marmalade flavoured with balsamic vinegar. (V)

Course 5

A selection of warm homemade apple tart served with rum and raisin ice cream, Chocolate Moose and Tiramisu to share.

+10% service charge