

Valentine's Day

Glass of Prosecco on arrival

Starters

Roasted Red Pepper & Tomato Soup

Slow-roasted red peppers blended with ripe tomatoes for a rich, warming soup. *GF / Vegan*

Prosciutto-Wrapped Grilled Asparagus

Char-grilled asparagus wrapped in prosciutto, served over a zesty lemon-dressed salad. *GF / Vegetarian option available*

Wild Mushroom Risotto with Parmesan Crisp

Creamy risotto folded with sautéed mushrooms, finished with a golden parmesan crisp. *GF / Vegan option available*

Seared Scallops with Citrus Salad

Pan-seared scallops with a golden crust, served over a vibrant citrus salad with orange and grapefruit segments, crisp leaves, and a light zesty dressing.

Mains

Fillet Steak with Brandy Peppercorn Sauce

Prime fillet steak served with creamy parsley mash, grilled vine tomato, caramelised onion, and a luxurious brandy peppercorn sauce.

King Prawn Linguine

King prawns tossed through linguine in a fresh tomato sauce with a hint of garlic and basil. *GF available / Vegan option available*

Breaded Chicken Escalope

Crisp breaded chicken escalope with hasselback potatoes, tenderstem broccoli, and a zesty parsley & lemon drizzle.

Stuffed Portobello Mushroom

Oven-baked portobello mushroom topped with herb breadcrumbs, served with hasselback potatoes, tenderstem broccoli, and a parsley & lemon drizzle. *Vegetarian*

Desserts

Profiteroles

Light choux pastry filled and finished with chocolate sauce.

Chocolate-Dipped Strawberries

Fresh strawberries coated in silky chocolate.

Chocolate Brownie

Rich, fudgy brownie served warm

Sharing Fruit Platter with Chocolate Dip

A colourful platter of fresh strawberries, mango and pineapple, with blueberries and raspberries, served with silky white and milk chocolate for dipping.

