



*Happy
Valentine's
Day*

Available Friday 10th, Saturday 11th & Tuesday 14th February!!

Welcome Bellini Cocktail

Amuse bouche Caramelised apple and blue cheese crostini with a tarragon oil.

Wild Crayfish & Smoked Salmon served with baby leaf and a citrus crème fraiche.

Grilled New Zealand Mussels with a parmesan & herb crust and cherry tomato salsa.

Tandoori Chicken served on a naan base with a saag aloo garnish and spiced peach chutney.

Sweet Potato, Chilli & Coconut Soup chunky homemade crouton, truffle oil, warm bread roll. (v)

Goat's Cheese, Caramelised Red Onion, Spinach & Toasted Pine Nut Flatbread (v)

Palate Cleanser Champagne Sorbet

Fillet Steak Medallions roasted garlic King Prawns, prawn bisque, sautéed potatoes.

Rack of Lamb with a rosemary & redcurrant jus, fondant potatoes, roasted vine tomatoes.

Wing of Skate with a caper butter served with buttered new potatoes.

Sesame Haloumi Filo Parcels served with a Sweet Potato tahini mash, chunky Mediterranean ragu. (v)

All the above dishes are served with a side of fine green beans.

Pan fried Chicken Supreme with a sticky passion fruit marmalade glaze, jasmine rice & crispy shredded cabbage.

Pan fried Duck Breast, chilli, ginger and garlic Pak Choi stir-fry, lemon grass potato puree.

Salted Caramel Cheesecake served with vanilla ice cream.

Peanut Butter Parfait served with vanilla ice cream and a honeycomb crunch.

Trio of Chocolate – white chocolate mousse, milk chocolate shake and a gooey dark chocolate brownie.

Pink Lady Tart Tatin served with cinnamon ice cream and crème anglaise.

Blue Pigeons Cheeseboard.

Belgium Waffle topped with a mixed berry compote and served with lemon curd ice cream.

Followed by your choice of Tea or Coffee with homemade chocolate chip shortbread.

£35.95 per person

£10.00 per person deposit and pre-ordered choices required

Love doesn't make the world go round.

Love is what makes the ride worthwhile.

For any dietary requirements please check when booking.