

# Valentines

12TH - 13TH - 14TH FEBRUARY 2021

## STARTERS

Selection of chilled seafood (6 jersey rock oysters, Atlantic prawns, dressed crab, Shetland mussels, apple smoked trout, whelks) served with mayonnaise, shallot vinegar and dressed sapphire **(FOR 2 PEOPLE SHARING)**

Twice baked spinach & goat's cheese soufflé, served with chicory and walnut salad **(V)**

Grilled Atlantic prawns with garlic, chilli, parsley and ginger

Antipasti sharing board (Milano salami, smoked duck, soft boiled egg, Serrano ham, rosette salami, chicken liver parfait, buffalo mozzarella, grilled artichoke, grilled aubergines, grilled peppers, caper berries, Provencal olives, served with humus, shaved parmesan, virgin olive oil, Balsamic vinegar, roast vine tomatoes & flat bread **(FOR 2 PEOPLE SHARING)**

## MAIN COURSE

28 day aged chateaubriand, roast bone marrow, Portobello mushrooms, green beans, grilled tomatoes, triple cooked fries & peppercorn sauce **(FOR 2 PEOPLE SHARING) - served medium rare or well-done - £10pp supplement)**

Herb and garlic roasted French chicken, served with wild mushroom, butternut squash puree & dauphinoise potatoes

Butternut squash, spinach & fetta wellington served with a wild mushroom sauce **(V)**

Whole grilled lobster, garlic & chilli butter served with triple cooked fries & green beans **(£10 supplement for 1 person)**

## DESSERTS

Dark chocolate fondue served with exotic dipping fruits

Passion fruit panna cotta with vanilla madeleines

Thyme Baked camembert, with crunchy baguette, celery & grapes

## WINES

Philippe Brugnion champagne 1er Cru Rilly La Montane 39.00

### White wine

Monrouby, Languedoc, France 22.00

Ribbonwood, Marlborough sauvignon blanc, New Zealand 28.00

### Red wine

Baron de Badassière, Languedoc, France 19.00

Château de Fontenille Bordeaux rouge, France 30.00

**3 COURSES £45 PP**

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## TERMS

Available 12th-13th 14th February from 12-10pm

£45 per person including a bottle prosecco for 2 people  
(payment in advance) additional supplements of some items may apply.

Payments and food pre-orders must be made 48 hours before collection

Wine and Champagne not included and are charged separately

Collection on those days only and set times

Please observe all Covid protocols (face masks must be worn)

No refunds or exchanges

Select one from each course to create your own three course menu.

Dishes with supplements are served for 2 people

Our famous anchovy and peppercorn butter  
and freshly baked baguette is included.