



Valentine's menu



Starter:

Moules mariniere, white wine and garlic sauce, served with rustic bread.

Tomato and roasted red pepper soup, drizzled with loving cream.

Sharing platter, A selection of cold meats, olives, hummus, smoked salmon, mousseline, salad and rustic bread.



Mains

Herb crusted rack of lamb to share, black pudding and mashed potato, Savoy cabbage, streaky bacon and a red wine reduction.

Sizzling chicken fajitas, sautéed chorizo and mixed peppers, wild rice, homemade salsa and tortilla wrap.

Fillet of seabass marinated in white wine and dill, herbed cubed potatoes, buttered asparagus, roasted vine tomatoes.



Dessert

Sharing Hot sticky toffee sundae.

Champagne raspberry posset.

Baileys cheese cake with a hint of passion and vanilla ice cream.

