

VALENTINE'S MENU · 4 COURSE £27.50

PAN SEARED SCALLOPS AND KING PRAWNS
fresh chilli and tomato salsa

VINE TOMATO, RED ONION AND BRIE BRUSCHETTA
balsamic glaze

WARM 3 CHEESE AND CHORIZO SALAD
pineapple and smoked pancetta

HAGGIS AND BLACK PUDDING BEIGNETS
cracked black pepper cream

CREAM OF SWEET POTATO AND CURRY SOUP
with coconut crème fraîche

PEACH AND PASSIONFRUIT SORBET
mango glaze

BREAST OF CHICKEN WRAPPED WITH PARMA HAM FILLED WITH BANANA
curry and mango cream sauce

SLOW COOKED BRAISED BEEF
dauphinoise potato, crisp green vegetables and mushroom tarragon cream sauce

FIRECRACKER PENNE PASTA
mozzarella glaze toasted ciabatta

SALT AND CHILLI CHICKEN
crisp salad, lime mayonnaise and cajun fries

FILLET OF SALMON
lemon oil, cream mashed potatoes and grilled asparagus

VALENTINES FONDUE
chocolate brownie, marshmallow, profiterole and banana skewer with warm chocolate sauce

SALTED CHOCOLATE AND CARAMEL TART
pistachio ice cream

BANANA WAFFLES
warm caramel and ferrero roche ice cream

KNICKER BLOCKER GLORY
mango, strawberry and coconut ice cream, snowballs, raspberry sauce and chantilly cream

