

Valentine's Day

3 COURSE £ 2 4 . 9 5
MEAL FOR TWO £ 6 0 . 0 0
INC BOTTLE OF WINE

S T A R T E R S

Cream of onion and Rosemary Soup

Homemade soup served with artisan bread

Prawn Avocado Salad

coated in a Marie Rose dressing served with wheaten bread

Classic Chicken Caesar Salad

with baby gem lettuce, bacon, croutons, Grana Padano & a creamy Caesar dressing

Pan Fried Crispy Tofu

coated with garlic and paprika, served with cajun dip and mixed leaves (Vegan)

M A I N S

Beef Creole

slow cooked daube of beef served on a bed of crush potatoes, asparagus spears coated in a creole sauce

Crispy Chicken

served on a bed of buttery mash, tender steam broccoli finished with Dijon mustard and wild mushroom cream

8oz Steak*

served with milk-battered onion rings, mushroom, tomato, pepper sauce & side *£4.00 supplement applies

Pan Seared Salmon and Garlic Prawns

served on a hot skillet with onions, peppers and fluffy rice

Creamy Artichoke and Wild Mushroom Pasta

Linguine pasta coated in artichoke cream with wild mushroom, finished with toasted sunflower seeds (Vegan)

D E S S E R T S

Crème Brulee

served with short bread

Chocolate Brownie

served with Mullins vanilla ice cream

Vanilla and Strawberry Pavlova

served with fresh cream

Raspberry Ruffle Cheesecake

served with fresh cream

Vegan Belgium Chocolate Cake

served with Mullins vanilla bean ice cream