

VALENTINE'S MENU

Thursday 14th February

STARTERS

Fresh Homemade Soup of the Day
served with wheaten bread

Confit of Chicken
with sweet pickled aubergine and tomato relish

Oven Baked Goats Cheese
with aubergine fritter and roasted red peppers

£19.95_{pp}

3 course meal
and glass of
wine

MAINS

Pan Seared Sea Bass
served with lemon and sultana couscous and chargrilled vegetables

Oven Roasted Northern Ireland Chicken Supreme
with cherry vine tomatoes, chorizo, sautéed new potatoes and tomato pesto

Salt Baked Butternut Squash
with whipped mascarpone risotto

DESSERTS

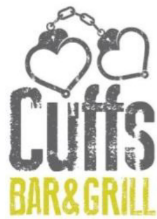
Rose Water Crème Brûlée

Strawberry Shortcake
served with fresh cream

Champagne Parfait
served with poached fruits

028 9075 5822

Booking
Recommended



Should you suffer from food allergies please notify our service staff