

February the 14th "St Valenitne's" Menú

*Glass of Prosecco on arrival per guest
A red rose per lady*

Starters

Grilled red Sicilian king prawns on a bed of lemon puree topped with pea shoots.

Grilled parcels of Parma ham filled with soft taleggio cheese, served with a cherry tomato and fresh basil salsa.

Courgette slices filled with cornish white crab meat and mascarpone cheese, served with a saffron dressing.

Seared fillet of beef, in a sea salt and black pepper crust with honey and truffle dressing.

Warm parcels of aubergines with a goats cheese centre served on a bed of tomato coulis (v)

Mains

Pan-fried mignon of beef fillet on a bed of mixed wild sautéed mushrooms, topped with taleggio cheese and finished with truffle oil.

Pan-fried fillet of sea bass and grilled red Sicilian king prawns with a garlic and white wine sauce.

Slow cooked welsh lamb shank with a red wine and blueberry reduction, served on a bed of sweet potato mash.

Risotto with dried porcini mushrooms, shallots, drizzled with truffle oil and garnished with parmesan shavings. (v)

Linguine pasta with half native lobster, shallots, lobster bisque, tomato and brandy sauce.

Desserts

Homemade white chocolate and raspberry mousse.

Homemade pastry cases filled with vanilla patisserie cream, topped with mixed fresh berries and strawberry coulis.

Homemade Belgium chocolate brownie served with a scoop of salted caramel ice-cream.

Homemade limoncello semi-freddo ice-cream topped with a limoncello syrup, garnished with a pistachio nut dust.(n)

£42.95 per person