

VALENTINE MENU

PRE-STARTER

AMUSE BOUCHE

Spiced cauliflower veloute with a seared scallop finished with curry oil

STARTERS

HAM HOCK TERRINE

A ham hock terrine accompanied with hollandaise and pea purée finished with a hens egg yolk

KING PRAWNS

Deep fried king prawns served with a sweet Thai chilli dip

VINE TOMATO SALAD

Vine tomatoes topped with torn buffalo mozzarella and fresh baby basil finished with basil foam

MAINS

FILLET STEAK

Medallions of fillet steak cooked to your liking, accompanied with a baby onion, baby mushroom and red wine jus finished with crisp panchetta.

HALIBUT

Poached halibut resting on dill tossed linguini and finished with a lobster espuma.

CHICKEN BREAST

A chicken breast stuffed with roast Mediterranean vegetables, wrapped in parma ham and sliced onto a tomato and cream risotto.

VEGETARIAN

Please choose from our daily changing vegetarian menu.

DESSERTS

HOMEMADE PASSION FRUIT SOUFFLE

A homemade passion fruit soufflé finished with an homemade passion fruit ice cream.

HOMEMADE CREME BRULEE

A homemade crème brulee finished with a caramelised top, accompanied with a pink grapefruit ice cream.

HOMEMADE CHOCOLATE BROWNIE

A homemade chocolate brownie served with homemade praline and a scoop of homemade peanut butter ice cream and finished with a shot of hot chocolate sauce.

6.00pm SITTING £22.50

8.30pm SITTING £29.95, INCLUDING BUBBLY & CANAPES ON ARRIVAL IN OUR SKITTLE ALLEY FROM 8.00pm