

## **Valentines Menu**

**Two courses £25 three courses £32 per person**



### **Starters**

(To share) Greek Mezze Platter

*Beetroot Hummus, Marinated grilled Halloumi, Baba ghanoush, Vine stuffed Leaves, Olives, Lamb Meatballs, Tzatziki, Toasted pitta Bread & Salt & Pepper Calamari*

Scallop & King Prawn Gratin

*Topped with Mornay sauce & Herb Breadcrumbs served with Toasted Brioche*

Slow cooked Beef Brisket Spring Roll

*With Pork, Chilli & Ginger steamed Dumplings & Chinese spiced BBQ Sauce*

Italian Tomato & Herb soup

*With mini Calzone Pizza filled with Buffalo Mozzarella & Sunblushed Tomato & Pesto*

### **Mains**

(To share) Indian mixed Grill Platter

*Tandoori Chicken, Garam Masala Lamb Chops, Garlic & Coriander Mango glazed Duck Breast, Tikka Koftas & King Prawn Biryani, Keema Samosa, Onion ring Pakoras, Sag aloo & a trio of Curry sauces (Madras, Tikka Masala & Korma)*

Seared Beef Fillet Medallions

*With Horseradish Dauphinoise, Braised Savoy Cabbage & Pancetta, Bordelaise sauce topped with Mushroom & Tarragon Liver Pate*

Salmon & Crab Wellington

*Garlic & Lemon Mash Potato, Buttered Purple Stem Broccoli & Bearnaise Sauce*

Three Cheese baked Portobello Mushroom

*Topped with Roquito Peppers, grilled Vegetables, Colcannon Potato Cake & Sunblushed Tomato Pesto*

### **Desserts**

Made for two to share

*Strawberry & Vodka Creme Brulee, Lemon & Lime tart, Sticky Toffee Pudding, Chocolate Brownie & Mini Jam Doughnuts*

Pink Passion fruit Pavlova

*With Fresh Fruit & Berries*

Amaretto & White Chocolate Cheesecake

*with Stem Ginger Ice-cream*

Lemon Curd drizzle Cake

*With Clotted Cream & Raspberry Crème Anglaise*