



## *Valentine's Menu*

*(£25 per person inc. a glass of prosecco)*

*Sharing starter platter of curried salmon fishcakes, artichoke arancini, salsa, Parma ham, and parmesan and garlic sour sough.*

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*Oven baked fillet of salmon served in a lemon and white wine cream, with garlic and grated chestnut spinach, and lemon and thyme roasted new potatoes.*

*Classic merlot braised beef bourguignon, served with garlic and herb new potatoes, and buttered French beans.*

*Roast chicken breast and chestnuts served in a Dijon and bacon sauce, with sauté new potatoes, and braised red cabbage.*

*Warm salad of haricots, butter beans, kidney beans, and French beans, with halloumi, roasted tomato, and herbs.*

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*Profiteroles with a warm amaretto chocolate sauce.*

*Apple and blackberry crumble with custard.*

*Sharing duo of sundaes: One strawberry and scones in clotted cream ice cream, the other a caramel and fudge sundae with toffee sauce.*