

VALENTINE'S MENU • 4 COURSE £27.50

PAN SEARED SCALLOPS AND KING PRAWNS

fresh chilli and tomato salsa

VINE TOMATO, RED ONION AND BRIE BRUSCHETTA

balsamic glaze

WARM 3 CHEESE AND CHORIZO SALAD

pineapple and smoked pancetta

HAGGIS AND BLACK PUDDING BEIGNETS

cracked black pepper cream

CREAM OF SWEET POTATO AND CURRY SOUP

with coconut crème fraîche

PEACH AND PASSIONFRUIT SORBET

mango glaze

BREAST OF CHICKEN WRAPPED WITH PARMA HAM FILLED WITH BANANA

curry and mango cream sauce

SLOW COOKED BRAISED BEEF

dauphinoise potato, crisp green vegetables and mushroom tarragon cream sauce

FIRECRACKER PENNE PASTA

mozzarella glaze toasted ciabatta

SALT AND CHILLI CHICKEN

crisp salad, lime mayonnaise and cajun fries

FILLET OF SALMON

lemon oil, cream mashed potatoes and grilled asparagus

VALENTINES FONDUE

chocolate brownie, marshmallow, profiterole and banana skewer with warm chocolate sauce

SALTED CHOCOLATE AND CARAMEL TART

pistachio ice cream

BANANA WAFFLES

warm caramel and ferrero roche ice cream

KNICKER BLOCKER GLORY

mango, strawberry and coconut ice cream, snowballs, raspberry sauce and chantilly cream

