



**Valentines Day**  
**Starters – “ First date “**

Glass of prosecco

Thai style green mussels in coconut cream and crusty bread

Crispy Duck salad

with Hoi sin sauce

Salt and pepper squid with chilli dip

Salt Baked Pear salad

Stilton and walnut with a pear dressing

**Main Course – “ First Kiss “**

Seared Sea Bass & Scallops

Crushed new potatoes white wine veloute

Pea and Mint risotto

Mozzarella croutons rocket and Parmesan

12 Hour slow braised Shin of Beef

Mash potato red wine Jus

**Dessert – “ Your place or mine ? “**

Chocolate fondue for 2

Fresh fruit with Dark and white melting Chocolate

Citrus sharing platter for 2

Lemon tart ,Posset and sorbet with Shortbread biscuit

Hazelnut meringue

With cream and Raspberries

Cheese board for 2

£29.00 per person

**For Allergen Information please ask**