

VALENTINES DAY MENU

APERATIF- KIR ROYAL

TOMATO AND BASIL SOUP WITH CROUTONS

HOMEMADE DUCK LIVER AND GRAND MARNIER PATE
SERVED WITH A KUMQUAT MARMALADE AND MELBA TOAST

CREAMY GARLIC MUSHROOMS PRESENTED ON A TOASTED BRIOCHE

LARGE TIGER PRAWNS, SAUTEED IN GARLIC AND CHILI BUTTER
AND SERVED WITH BROWN BREAD

TRIO OF LAMB CHOPS, COOKED TO YOUR LIKING AND PRESENTED ON A THYME MASH,
DRIZZLED WITH A REDCURRANT JUS

FILLET OF CHICKEN, FILLED WITH SUN BLUSH TOMATOES AND MOZZARELLA CHEESE,
COMPLIMENTED WITH A MEDITERRANEAN RATATOUILLE

8OZ WELSH RIBEYE STEAK, COOKED TO YOUR LIKING AND SERVED WITH MUSHROOMS ,
TOMATOES,AND SAUTEED ONIONS, ACCOMPANIED WITH A GREEN PEPPER SAUCE.

FILLET OF RED SNAPPER WITH ROASTED NEW POTATOES
FINISHED WITH A DELICATE PASSION FRUIT SAUCE

BEEF TOMATOES FILLED WITH MEDITERRANEAN ROASTED VEGETABLES
SERVED WITH COUS COUS TOPPED WITH MELTED MOZZARELLA CHEESE
AND SERVED DRIZZLED WITH A BASIL AND OLIVE OIL INFUSSION.

HOMEMADE CRÈME BRULEE TOPPED WITH SLICED STRAWBERRIES AND SERVED WITH CHEFS
OWN SHORTBREAD

HOMEMADE WHITE CHOCOLATE AND MANDERIN CHEESE CAKE

HOMEMADE RASPBERRY AND HAZELNUT PAVLOVA

BLACKBERRY AND APPLE TRIFLE WITH CHANTILLY CREAM

FRESH FILTER COFFEE WITH CHOCOLATE DIPPED STRAWBERRIES

£17.95 PER PERSON