

# VALENTINE'S SET MENU

### **STARTERS**

#### MUSHROOM ARANCINI

MIXED MUSHROOMS, TRUFFLE & PARMESAN ARANCINI

### **PORK RIBS**

SALT AND PEPPER PORK RIB WITH LIME JUICE, TOGARASHI, SPRING ONIONS AND ASIAN SLAW

#### SUSHI

CHEF'S SELECTION OF VEGETARIAN AND COOKED FISH URAMAKI ROLLS

#### **CRISPY BEEF ROLLS**

BEEF & FOIE GRAS ROLLS WITH PICKLES

### **MAINS**

#### SRI LANKAN VEGAN CURRY (VG) (GF)

LIGHT SRI LANKAN COCONUT CURRY WITH TOMATO, BUTTERNUT SQUASH AND BEANS SERVED WITH STEAMED RICE

### **SEA BASS**

PAN ROASTED SEA BASS WITH RICH LOBSTER SAUCE, BABY VEGETABLES, JERSEY ROYALS AND TIGER PRAWNS (GF)

OR SERVED WITH BUTTERED NEW POTATOES AND VEGETABLES (GF)

### SIRLOIN STEAK

300G SIRLOIN STEAK SERVED WITH CHIPS, ONIONS RINGS, CHERRY VINE TOMATOES, MUSHROOMS, MIXED LEAVES & PEPPER SAUCE AVAILABLE (GF)

# **ROAST DUCK**

SOY & HONEY GLAZED ROAST DUCK BREAST, ASIAN VEG AND THAI RED CURRY, STEAMED RICE & PRAWN CRACKERS

# **DESSERTS**

#### **CHOCOLATE MOUSSE**

RICH CHOCOLATE MOUSSE, MIXED BERRIES AND OREO

#### YUZU CHEESECAKE

CITRUS CHEESECAKE, ALMOND CRUMBS AND MANGO GLAZE

## ZEPHYR CHEESE BOARD

SELECTION OF LOCAL, BRITISH AND CONTINENTAL CHEESES SERVED WITH CHUTNEY, GRAPES AND QUINCE JELLY, WARM BREAD AND CRACKERS (GLUTEN FREE BREAD AVAILABLE)

### £37.50 THREE COURSES

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.