

VALENTINE'S MENU

STARTERS

MIXED SUSHI Mixed sushi, soy, ginger and wasabi

BEEF EMPANADA Beef & potato filled crispy pastries with chilli and truffle mayo

GRILLED TIGER PRAWNS

Grilled tiger prawns, smashed cucumber salad with chilli and corriander & satay sauce

THAI FISH CAKES

Steamed prawn and Jersey crab Thai fish cakes served with cucumber, seaweed salad, citrus and chilli mayo

MAINS

PEA & MINT RAVIOLI

Pea & mint ravioli, grilled courgettes, spinach and truffle butter

SALMON

Pan roasted salmon fillet, fish croquette, sauté spinach and romesco sauce

GRILLED CHICKEN

Grilled chicken fillet, tender stem brocoli, dauphinoise potatoes with mushroom & mustard sauce

SIRLOIN STEAK

300g aged Sirloin steak, roasted cherry tomato, baked onion, chimichurri and chips

DESSERTS

CHOCOLATE FONDANT

Melt in the middle rich chocolate fondant, chocolate soil and raspberry sorbet (GF) (Please allow 15 minutes)

BAILEY'S CHEESECAKE

Bailey's and caramel cheesecake, vanilla ice cream and cashew nut praline

AFFOGATO

Vanilla ice cream, Estelle praline, espresso shot

SELECTION OF CHEESES

Served with chutney, quince jelly, warm bread, crackers and grapes (GF bread available)(V)

£55 PER PERSON GST INCLUSIVE

(V= VEGETARIAN, VG = VEGAN) PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS. IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS PLEASE INFORM YOUR WAITER.