

VALENTINES

STARTERS

- Sweet potato soup topped with croutons
- Salmon gravadlax with hollandaise sauce and roast cherry tomatoes
- Pan fried pigeon breast, goats cheese bon bons, balsamic syrup

MAINS

- Confit duck legs with braised red cabbage, balsamic shallots and a red wine reduction, side of new potatoes
- Sweet roast red pepper and tomato penne pasta bake, served with a side salad
- Poached lobster with stir-fried vegetables and garlic butter sauce

DESSERTS

A selection of tempting offerings will be offered with a romantic theme

Hand crafted Petits fours

£17.95 for 2 courses and £21.95 for 3 courses.

Please note that some dishes may change in the event of unavailable produce.