

VALENTINES MENU

£30pp

To start

Charcuterie board – meat

Prosciutto ham, smoked ham, tomato & pepper relish, olives, gherkins, bread with oil & balsamic

Nibbles board – vegan

Chutneys, tomato & pepper relish, olives, sun-dried toms, hummus, nacho crisps, bread with oil & balsamic

To follow

Sharing board of deliciousness

(Based on two persons sharing)

#served with a delicious Mimosa of your choice

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Bread - Mixed seasonal salad - Rainbow coleslaw

#Cray fish tails in a Marie rose sauce, capers, chili and paprika, lemon & beef tomatoes with a mixed leaf salad & brown bread

#Patatas bravas – Fried potatoes in a chili & tomato sauce topped with crème fraîche

#chicken breast oven roasted with mushrooms, brandy & fresh thyme finished with a splash of cream

Slow roasted beef, in a bloody Mary cocktail marinade & horseradish cream

#Pork & apple meatballs with sage topped with parmesan shavings

#Oven baked brie with herbs, jam, rosemary & rock salt

#Garlic risotto, spinach, garden peas & coconut cheese

To finish

Trio of desserts

Vegan mint chocolate pot – homemade red velvet cake – passion fruit cheese cake served with fresh fruits