

VALENTINES MENU

STARTERS

CHEF'S HOMEMADE BUTTERNUT SQUASH AND ORANGE SOUP

THAI STYLE CHICKEN SATAY WITH SATAY SAUCE AND SPICY MANGO CHUTNEY

SEARED KING SCALLOPS MARINATED IN A THAI RED CURRY PASTE, GARLIC, GINGER AND SOY SAUCE WITH WONTON CRISPS

HALF GALIA MELON FILLED WITH LEMON SORBET, ORANGE, KIWI AND MANGO

MAIN COURSE

PAN FRIED MINUTE STEAK SERVED WITH A CREAMY ROQUEFORT CHEESE SAUCE

PIECES OF SUCCULENT PORK FILLET WITH A CREAMY APPLE AND CALVADOS SAUCE

STEAMED TRELIS OF SALMON AND HALIBUT PLACED ON A GINGER WHITE WINE AND DILL SAUCE

BREAST ON CHICKEN SAUTED WITH BACON, ONIONS, MUSHROOMS AND MADEIRA SAUCE

TAGLIATELLE AL FUNGHI (EGG PASTA RIBBONS) COOKED WITH SHALLOTS, MUSHROOMS, TOMATOES, PESTO, GARLIC, PARMESAN CHEESE AND FINISHED WITH CREAM AND MASALA

DESSERTS

HEART SHAPED INDIVIDUAL MILLE - FEUILLE LAYERS OF PULL PASTRY FILLED WITH PASTRY CREAM AND EXOTIC FRUITS

CRISP MERINGUE NEST FILLED WITH FRESH STRAWBERRIES AND CREAM

BAILEYS WHITE CHOCOLATE CHEESE CAKE

VANILLA PANNACOTTA SERVED WITH A RASPBERRY COMPOTE

£27.50 PER PERSON