



## **Valentine's Day Dinner**

Upon arrival

one glass of prosecco per person

### Starters

***Baked Camembert** served with Chilli Jam & Fresh Bread and Crudités  
(serves 2)*

***Moules Marinière**; Mussels cooked in a Spicy Tomato & Garlic Sauce*

***French Onion Soup** served with Welsh Rarebit Croutons*

### Main Courses

***Sirloin Steak** marinated in Soy Sauce, Honey, Garlic & Spring Onions.  
Chargrilled & Served with Vegetables & Potatoes*

***Fennel Crusted Cod Loins** set on an Asparagus Sauce and served with  
Asparagus Tips & Vegetables*

***Golden Glazed Carrot, Mushroom & Hazelnut Tart.** Puff Pastry filled with  
Mushrooms, Hazelnuts & topped with Maple Glazed Carrots*

### Desserts

***Ruby Chocolate Cheesecake** served with Cookies & Cream Ice Cream*

***Banana Bread & Butter Pudding** served with Custard or Ice Cream*

***Truffle Torte** topped with a gold shimmering Profiterole. Served with  
Belgian Chocolate Ice Cream*

2 courses for £30pp, 3 courses for £35pp

*Our team will be on hand to assist with any dietary requirements.*

*Traces of nuts and dairy may remain in our dishes.*