

Valentine's Day Menu
3 course menu £45.00

Cocktails

BELLINI.....9.00
(Available in peach & raspberry)
Fruit puree topped with chilled Prosecco

AQUA CHAMPAGNE.....10.00
Fresh berries, Chambord liqueur & chilled champagne

MOJITO8.00
(Also available in raspberry & passion fruit)
Havana rum, with fresh mint, lime & sugar

PORN STAR MARTINI.....8.00
Vanilla Vodka, Passoa & passion fruit or raspberry

MANDARIN
COSMOPOLITAN.....8.00
Absolute Mandarin, cranberry juice, Cointreau & lime

DON AQUA.....8.00
Disaronno Amaretto, fresh strawberries, peach & passion fruit puree & apple juice

AMARETTO SOUR8.00
Amaretto Disaronno, lime juice & sugar syrup

APPLE MARTINI.....8.00
Absolut, apple juice, apple sourz, apple liquor

Starters

Soup of the day with ciabatta bread

Deep fried risotto balls filled with mozzarella and spicy ratatouille (V)

Handmade crab cakes with spicy salsa

Seared King Scallops wrapped in pancetta
With pea puree

Lobster Ravioli with the crab bisque

Mini Yorkshire pudding with saluted chicken liver, baby onions, sage and red wine jus <http://www.prowebguru.com>

Mains

300gr Rib Eye Steak dry British dry aged 28 Days with chips, sautéed wild mushrooms, cherry tomato and peppercorn sauce.

Herb Crusted Rack of Lamb with gratin potatoes, spicy ratatouille and rosemary red wine jus.

Pancetta wrapped chicken supreme with chorizo, sun dry tomato, pesto mash and mushroom cream sauce

Oven roasted cod supreme served with saluted broccoli, chive mash and caper butter sauce

Pan fried fillet of sea bass with spring spinach and new potatoes, mussels steamed and white wine cream sauce

Desserts

Ferrero Rocher cheesecake

Passion fruit crème brulee

White chocolate and raspberry mousse

Bread & Butter pudding with baileys custard and Vanilla pod ice cream

Strawberry Eton Mess with strawberry coulis and marshmallows