

# VALENTINE'S MENU

*Includes a glass of bubbly on arrival...*

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## STARTERS

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**Velouté de Champignons (v)**

*A Classic velvety French mushroom soup served with warm salt crusted sourdough bread*

**Smoked Duck Breast (gf)**

*Served with julienne vegetables and a rich orange glaze*

**Grilled Prawn Skewers (gf)**

*Served with a Bloody Mary dipping sauce*

**Whole Baked Camembert for Two (v, gfo)**

*Infused with garlic and rosemary, served with artisan bread*

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## MAINS

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**Slow Roasted Lamb Shank (gf)**

*Served with creamy mashed potatoes, seasonal vegetables, and a rich red wine jus*

**Minute Steak (gf)**

*5oz Steak, served medium rare, with fries, tomatoes and mushrooms, peppercorn sauce or garlic butter and dressed rocket  
(Upgrade to a fillet steak for an extra £6)*

**Slow Roasted Crispy Pork Belly (gf)**

*Served with dauphinoise potatoes, honey glazed carrots, tenderstem broccoli and apple jus*

**Roasted Butternut Squash and Sage Risotto (v, vgo, gf)**

*Served with dressed rocket and herb oil*

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## APÉRITIF

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**Luxury Mixed Macarons (v)**

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## DESSERT

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**Chocolate Fondant (v)**

*Served with vanilla ice cream*

**Strawberry Cheesecake Eton Mess (v)**

*Served with layers of strawberry cheesecake, crushed meringue and whipped cream*

**Sticky Toffee Pudding (vgo, gfo)**

*With warm butterscotch sauce and vanilla ice cream*

**Luxury Ice Cream (3 scoop, v, vgo, gf)**

*Belgian chocolate, vanilla, honeycomb*

**£60 PER PERSON FOR THREE COURSES**

*v = Vegetarian   vgo = vegan option   gf = gluten free*