

6 COURSE VALENTINES MENU

WEDNESDAY, 14TH OF FEBRUARY 2024

Menu 1

Mixed seasonal Canapes served with
a glass of fizz

Starter

CAJUN SPICED CHICKEN STRIPS | GF
Served on a Mango & Chilli Salsa

Sorbet Course

Main Course

6OZ BEEF WELLINGTON
*With Sweet Baby Onions & Maderia
Jus*

Dessert

STICKY TOFFEE PUDDING | V
*With Sea Salted Caramel & Vanilla
Bean Ice cream*

Tea or Coffee

Menu 2

Mixed season Canapes served with a
glass of fizz

Starter

BRUSCHETTA
| V | V E G A N | (CAN BE MADE GF ON
REQUEST)
*Topped with Tomato & roasted Red
Pepper with a dressing of Basil Pesto
and toasted Pine Nuts*

Sorbet Course

Main Course

RICOTTA & SPINACH CANNELLONI
| V
Served with seasonal vegetable

Dessert

ETON MESS | G F | V
*Fresh Fruit, Crushed Meringue &
Fresh Cream*

Tea or Coffee

£85.00 Per Person