

Valentine's Menu

STARTERS

*To Share - Oven baked Camembert with caramelized onion,
crispy bread, red wine berry compote (V, GFA)*

*Symphony of seafood served with melon scoops,
saffron chive cream and mesclun greens (GF)*

*Cappuccino of mushroom with fried garlic chips and
crispy garlic cheese toast (V)*

MAINS

*Herbs, garlic butter and pepper king prawns served on the bed of
sliced potato, seasonal veggies and mushroom crème cheese sauce (GF)*

*Grilled stuffed chicken breast with pistachio, apricot and baby grated mozzarella
served with parsley potatoes, grilled asparagus & white wine chorizo sauce (GF)*

*Meatless fillet of soya chunk stuffed with pistachio, apricot and
baby mozzarella grilled asparagus, creamy makhana gravy (V)*

*Dry nuts stuffed cottage cheese, onion cashew sauce, jeera rice,
garlic naan, papad, pickle (V, GFA)*

DESSERTS

*Red velvet sponge cake, garnished with rose petals
and 24ct gold shavings*

To Share - Chocolate lovers Eton mess (GFA)

V - Vegetarian | GF - Gluten Free | GFA - Gluten Free Available

Available Friday 13th & Saturday 14th February

Overnight including dinner & breakfast - £165 per couple on Friday
Overnight including dinner & breakfast - £195 per couple on Saturday

Dinner Only - £45.00pp

To book call - 01206 210001 option 1- full payment required