

## 2018 VALENTINES MENU

### STARTERS

SHARING ANTI PASTI, MORTADELLA, PECORINO, CHILLI MACERATED MOZZERELLA, ARANCINI, SALAMI, GARLIC HERB AND PEPPER OLIVES, WARM FOCCACIA, SICILIAN OLIVE OIL AND BALSAMIC

SHARING SEAFOOD PLATTER, FRESH CORNISH MUSSELS, TWO ROCKERFELLA OYSTERS, CRISPY SCAMPI, WHITEBAIT AND TARTARE SAUCE, SMOKED SALMON, SHELL ON KINGS PRAWNS

SHARING CHEESE PLATTER, BAKED CAMEMBERT AND CARAMELISED ONION CHUTNEY, DEEP FRIED BRIE, SPICY CHEESE FONDUE WITH PARMESAN CROUTONS AND CRISPS

### MAINS

FILLET OF BEEF WELLINGTON WITH A RICH RED WINE AND PORT REDUCTION, FONDONT POTATOES AND SEASONAL VEGETABLES

BOURSIN STUFFED CHICKEN SUPREME WRAPPED AND ROASTED IN PANCETTA SERVED ON BUTTERED MASHED POTATOES WITH TRUFFLE OIL AND TENDERSTEM BROCOLLI

WHOLE ROASTED LEMON SOLE WITH A LEMON CAPER AND PARSLEY BEURRE NOISETTE, BUTTERED GREEN BEANS, MANGE TOUT AND BABY NEW SEASON POTATOES

SPINACH AND RICOTTA ROULADE WITH SEASONED WINTER LEAVES AND GARLIC SAUTE POTATOES

*DESSERTS*

*WARM MASALA SABAYON WITH BUTTERY BISCUITS*

*CHOCOLATE AND CHERRY SOUFFLE WITH VANILLA ICE CREAM*

*BAILEYS CHEESECAKE WITH CRUMBLLED CHOCOLATE AND CHANTILLY  
CREAM*

*CHEESEBOARD SELECTION WITH GRAPES AND CHUTNEY AND A SHOT OF  
PORT*

*COFFEE OR TEA AND PETIT FOURS*

*£49.95 PER COUPLE*