

# *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