

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