

Valentine's Dinner

SATURDAY, FEBRUARY 14TH 2026

STARTERS

Creamy Beet & Goat's Cheese Soup (GF, D)

Bread Roll (G)

Strawberry & Brie Cheese Bruschetta

Dressed Salad & Balsamic Glaze

Avocado, Prawn & Crab Salad Cups (F, D, C, M)

Endive Leaves, Cherry Tomatoes, Lemon & Marie Rose Dressing

Selection of Apple or Orange or Cranberry Juice

MAINS

Duck Leg Confit with Cherry-Port Sauce (SD, S, D)

Sweet Potato Mash & Tender Stream Broccoli

Sweet Chilli Glazed Salmon (F, S, D, SD, SS)

Asparagus & Mashed Potato

Ravioli, Beetroot Rossi Veg & Chickpeas (E, G S, & D)

Creamy Pesto Sauce, Rocket Salad & Garlic Bread

All Choice of Mains Are Served with Seasonal Vegetables

DESSERTS

Red Velvet Cake (D, E, S, G)

Chantilly Cream, Berry Coulis

Raspberry Panna Cotta (D, E, & S)

Heart-Shaped Macarons & Strawberry Sauce

Chocolate-Covered Strawberries (D, S)

Mixed Fruit Salad (V)

Selection of Ice Cream (D)

Selection of Sorbets (V)

Cheese Plate (G, D, M)

£3.50 Supplement Charge

Cheddar/Stilton/Brie, Chutney, Grapes & biscuits

Fresh Filter Coffee, Tea, or Herbal Teas with Chocolate Mints

E - Eggs | G - Wheat, Rye, Barley, Oats, Spelt or Khorasan | C - Prawns, Crab, Crayfish | F - Fish

P - Peanuts | S - Soybeans | D - Milk including Lactose | N - Nuts | CE - Celery including Celeriac | M - Mustard | SS - Sesame Seeds
| SD - Sulphur Dioxide | L - Lupin | MO - Clams, Mussels, Whelks, Oysters, Snails, Squids