

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 Steam 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