

Valentine's Menu

Glass of Bubbles and Strawberries

Chef's Appetizer

Starters

Fresh Oysters



Pan fried Scallops, Steamed Leek & Bacon.

Crispy Polenta sticks



Grilled Garlic Tiger Prawns, Thai Salad



Carpaccio of Beetroot

Orange segments & Blue Cheese

Main Courses

Fillet of Seabass

Wilted spinach, Roast pumpkin, Crispy Courgette, Orange Sauce



Seared Duck Breast, Red wine & Strawberry Balsamic reduction.

Rosti Potatoes, sautéed Vegetables



Tomato & Mussel Risotto finished with roasted Octopus



Fillet of Lamb, herbed crust.

Homemade Gnocchi & Ratatouille

Desserts

Red Fruits Crème Brulee with fresh ginger



Rich Chocolate Tart with mint cream



Eton Mess

Coffee

Petit Fours