



Valentine's Menu

appetizer

sun dried tomato soup

served with mozzarella croutes & basil pesto

grilled green lip muscles

served with Thai green curry sauce & pineapple and papaya salad

baked mini camembert

served with confit garlic & fresh rosemary focaccia

beef cheek & guinness croutes

served with mustard mayonnaise & fresh watercress

main course

8oz bavette steak

served with rosemary salted fries, slow roasted vine tomatoes, chimichurri sauce

breaded chicken escalope

served with chargrilled chilli & sun dried tomato gnocchi, aged balsamic reduction

pan fried scallops

served with crab & saffron risotto, crispy leeks, bisque foam

pea, mint & feta linguine

served with grilled asparagus & rocket salad

dessert

warm chocolate fondant

served with coffee ice cream & salted caramel

white chocolate & raspberry mille-feuille

served with raspberry sorbet

Tonka bean crème brûlée

served with pistachio tuilies & dipped strawberries

selection of local cheeses

